



BOROUGH OF TORQUAY

REPORT

OF THE

Medical Officer of Health

for 1964



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ST. MARYCHURCH TOWN HALL,
TORQUAY.

Telephone: Torquay { 38204
38205

*To the Worshipful the Mayor
and to the Aldermen and Councillors of the Borough of Torquay.*

MR. MAYOR, LADIES AND GENTLEMEN,

I have the honour to submit my Annual Report for the year 1964, which is detailed in form and sequence in accordance with the instructions of the Minister of Health.

The vital statistics show that the health of the inhabitants of Torquay continues to be satisfactory, the most interesting change being a sudden and marked increase in the birth rate from 11.9 per 1,000 population in 1963 to 14.02 in 1964. The actual number of births was 732 which is an 18 per cent increase on the number (620) in 1963. This is the highest birth rate since 1947 when the peak of the post-war 'bulge' was reached with 862 births, the greatest number ever to occur in the borough, giving a birth rate of 17.3 per 1,000 population. Despite the high birth rate, however, the number of deaths exceeded the births by 83, whereas in 1947 there were 38 more births than deaths, and the rate, even when adjusted to allow for the age and sex distribution of the population is only 17.8 per 1,000 population which is still less than that for the country as a whole which was 18.4. The reasons for this jump in the number of births cannot be identified with certainty but it may be due to those who were born during the birth-rate bulge years of 1944-8 having themselves reached reproductive age.

The incidence of infectious disease in the community was low, there being only 129 cases notified. Of these, 65 were cases of food poisoning, a full report of which is given in the accompanying pages. This, together with the outbreak of Typhoid Fever in Aberdeen serves to remind us of the need for maintaining and improving hygienic standards of food handling. Official regulations lay down standards directed to this end, but they will not be attained without the co-operation of all concerned in the food trade, and this co-operation will not be achieved if those concerned are unaware of the requirements and the reasons for them. The Director of the Public Health Laboratory Service has said in a recent paper that 'almost everything is known about how to prevent food-poisoning except how to persuade the human race to understand and be reasonably sensible about the little that needs to be understood about the bacteria concerned in order to reduce the incidence to trivial proportions'. The need for cleanliness in food handling is caused by the ability of pathogenic bacteria to multiply very quickly in

conditions favourable to their growth, and it is therefore necessary that any training in food hygiene must be founded on a simple knowledge of fundamental bacteriological principles. To quote the report of the Committee of Enquiry into the Aberdeen Typhoid outbreak in 1964: 'We believe the training in food hygiene and the handling of food will not be wholly effective unless the basic bacteriological principles governing food contamination and its prevention are made clear to the staffs concerned'. They go on to make the point which I have so often made in the past, that if managerial and supervisory staff are to be capable of ensuring that the Food Hygiene Regulations are observed and that hygienic methods of food handling are carried out, they must themselves be aware of the underlying reasons and needs for such practices. One would expect that those in the food trades would assume the responsibility for educating their workers, but if there is this lack of knowledge by managerial and directorial staff, it is perhaps hardly surprising that, with the notable exception of a few of the larger businesses, very little is attempted. This department has, as you are well aware, tried to fill this gap by running over the past few years courses of lectures in food hygiene covering both the bacteriological and legal aspects, at the South Devon Technical College. Although the last course, possibly due to the stimulus of the Aberdeen Typhoid outbreak, was well supported with over 60 students attending, there is still much that remains to be done in this sphere. A great deal of the time of our public health inspectors is spent in individual premises on food hygiene work and here again one feels that much of the work should be the function of management rather than the staff of the public health department.

As one of the leading resorts in the country, a great deal of money and effort is expended in attracting people to the town, but 1964 brought some most unwelcome visitors. The relatively mild climate has always attracted a small number of tramps and others who sleep 'rough' in various places within the borough, but this year, in common with some other seaside towns, we saw a new development in the influx of several colonies of 'beatniks', whose appearance and habits were no adornment to the town. These various groups broke into several empty and derelict hotels and villas which were awaiting demolition and redevelopment, and set up camp therein for the summer. On investigation by this department, it was found that the structure of these properties had been severely damaged by vandals and thieves, roofs having been stripped, floorboards taken up, banisters removed, windows broken and ceilings damaged. The 'living-quarters' were in a disgusting condition, littered with discarded clothing, empty food tins and bottles and containing improvised fire grates. The lavatories which had been used, could not be flushed as the water supplies had been turned off, and their condition can be imagined, while there were deposits of human

excrement in other rooms. Whilst one ceases to be surprised, one does wonder why these young people who have had the benefit of the welfare state, an excellent system of education and an affluent society with full employment, should behave in this fashion. Following action by this department, several of these properties were demolished thus alleviating some of the nuisance, but this is only treating the effects and is not in my opinion the way to achieve a cure. For this it is necessary to look much more deeply at the cause of this ailment in our society.

In conclusion, I should like to express my appreciation of the able work and loyal support of all the staff in the department, and my thanks to the Chairman and members of the Public Health Committee for the support and consideration which I have received from them.

I have the honour to be,

Your obedient Servant,

D. K. MacTAGGART,
Medical Officer of Health.

STAFF

(a) Medical

*Medical Officer of Health
(and Assistant County Medical Officer):*

D. K. MACTAGGART

M.A., M.B., CH.B., D.P.H.

(b) Public Health Inspectors

Chief Public Health Inspector:

D. PARTRIDGE, M.R.S.H., C.S.I.B., Cert. Insp. Meat and Food R.S.I.

District Public Health Inspectors:

J. F. H. SMITH, C.S.I.B., Cert. Insp. Meat and Food R.S.I., Dip. R.I.P.H.H.,
Cert. Lab. Technique, Exeter

E. V. ROBERTS, C.S.I.B., Cert. Insp. Meat and Food R.S.I.

B. A. F. IRWIN, C.S.I.B., Cert. Insp. Meat and Food R.S.I.

F. HOLLOWAY, C.S.I.B., Cert. Insp. Meat and Food R.S.I.

F. R. WILLIAMS, M.R.S.H., M.A.P.H.I., C.S.I.B.,
Cert. Insp. Meat and Food R.S.I.

(c) Other

Public Analyst:

*CEDRIC V. REYNOLDS, PH.D., F.R.I.C.

Veterinary Surgeon:

*JOHN A. DALL, B.SC., M.R.C.V.S.

Chief Clerk:

S. E. R. AUTHERS

Clerks:

B. L. BROWN

Miss C. M. GARRETT (commenced 4.5.64)

Clerk/Shorthand-Typist:

Miss P. F. AUSTIN

Pupil P.H. Inspector:

J. P. W. SMITH (commenced 1.9.64)

Manager of Abattoir:

G. A. AYRES

Rodent Operative:

W. LEE

Attendant at Abattoir:

A. W. H. DARKE

Female Cleansing Attendant:

*MRS. I. LIBBY

Disinfector, Van Driver and Cleansing Attendant:

R. FORD

* PART TIME

SECTION A

STATISTICS AND SOCIAL CONDITIONS OF THE AREA

Area (in Acres)	6,244
Registrar-General's estimate of resident population, mid-1964	52,220
Number of inhabited houses (end of 1964) according to Rate Books	17,586
Rateable Value (end of 1964)	£2,644,168
Estimated sum represented by a Penny Rate (end of 1964)							£10,500

SOCIAL CONDITIONS

including the chief industries carried on in the Area and the extent of Unemployment

Torquay is a busy holiday resort as well as a residential town; and, with the large number of persons now receiving holidays with pay, the summer season is becoming increasingly busy. This has an effect on unemployment which has always shown a seasonal variation.

The following shows the extent of unemployment in 1964:

	<i>Maximum</i>	<i>Minimum</i>
Men	667 in January	209 in September
Women	232 in January	7 in August
Boys	54 in August	4 in July
Girls	21 in November	1 in May and July

Seaside resorts have a difficult problem in their unemployment which will not be solved unless there is other seasonal work for the winter only to absorb the summer employees rendered redundant after the holiday season.

VITAL STATISTICS, 1964

MOTHERS AND INFANTS

which relate to the net Births and Deaths after correction for inward and outward transfers as furnished by the Registrar-General

Live Births:

Number	732
Rate per 1,000 population	14.02

Illegitimate Live Births (per cent of total live births)	9.43
--	------

Stillbirths:

Number	10
Rate per 1,000 total live and still births	13.48

Total Live and Stillbirths	742
------------------------------------	-----

Infant deaths (deaths under one year)	10
---	----

Infant Mortality Rates:

Total infant deaths per 1,000 total live births	13.66
Legitimate infant deaths per 1,000 legitimate live births	13.57
Illegitimate infant deaths per 1,000 illegitimate live births	14.5

Neo-natal Mortality Rate (deaths under four weeks per 1,000 total live births)	10.92
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Early Neo-natal Mortality Rate (deaths under one week per 1,000 total live births)	10.92
--	-------

Peri-natal Mortality Rate (stillbirths and deaths under one week combined per 1,000 total live and stillbirths)	24.26
---	-------

Maternal Mortality (including abortion):

Number of deaths	0
Rate per 1,000 total live and stillbirths	0

Particulars of any unusual or excessive mortality during the year which has received or required special comment

During the year there has been nothing to report.

Population.

The Registrar-General's estimate for the resident population at the middle of 1964 is 52,220, and this figure is used in calculating the appropriate statistical returns.

Births.

The number of live births registered during the year was 732, of which 380 were male and 352 female. This represents a live birth rate of 14.02 per 1,000 population compared with 11.93 in 1963 when there were 620 live births. The birth rate for England and Wales in 1964 was 18.4.

A comparability factor, to make adjustment for the age and sex distribution of the town, has this year been prepared by the Registrar-General for correcting the birth rate; the factor is 1.27 and, after multiplying the crude rate by this, a corrected birth rate of 17.8 is obtained.

Of the total live births, 663 were legitimate and 69 illegitimate, giving an illegitimacy rate of 94.3 per 1,000 live births, compared with a rate of 108.0 in 1963 and 65 for the County of Devon. This figure had risen from 64 in 1939 to 177 in 1945, subsequently falling and in 1950 returning to the pre-war level.

There were 10 stillbirths during the year, giving a rate of 13.48 per 1,000 live and stillbirths compared with 25.16 in the previous year and a rate of 16.4 for England and Wales.

TABLE A
BIRTHS (including Stillbirths) REGISTERED IN TORQUAY
in 1964

PLACE OF CONFINEMENT

	<i>Domiciliary Confinement</i>	<i>Private Nursing Home</i>	<i>Hospital Confinement</i>		<i>Total</i>
			<i>Torbay Hospital</i>	<i>Shrublands Maternity Home</i>	
Residents of Torquay ..	164	16	205	270	655
Residents of other areas ..	6	10	329	46	391
Total Births re- gistered in Torquay ..	170	26	534	316	1,046

This table shows that while 81 per cent of all births in Torquay took place in hospital only 55 per cent were to Torquay residents for whom the rate of hospital confinement is 72 per cent. The large

number of hospital confinements in the Borough of residents of other areas is due to the fact that the major maternity unit for the South Devon area is situated at the Torbay Hospital. In addition to the figures, 87 births to Torquay residents took place outside the district, 47 of them at Broomborough Hospital, Totnes.

Marriages.

The marriage rate was 5.6 per 1,000 population compared with 4.9 in 1963, 4.7 in 1962, 5.18 in 1961, 4.27 in 1960, 4.53 in 1959, 5.26 in 1958, 5.6 in 1957, 5.1 in 1956, 5.4 in 1955, and 4.9 in 1954; the rate for England and Wales in 1964 was 15.1 per 1,000 population.

Deaths.

The number of deaths registered during the year, corrected for transfers, is 815, of which 401 were males and 414 were females.

The crude death rate was 15.61 per 1,000 population compared with 15.89 in 1963; the death rate in 1964 for England and Wales was 11.3.

In order to make adjustment for the age and sex distribution of Torquay, with its greater proportion of older people, the Registrar-General supplies an area comparability factor (A.C.F.) with which to multiply the crude death rate and so obtain an adjusted death rate. The A.C.F. for Torquay is 0.66, and the adjusted death rate is therefore 10.30.

The chief causes of death were as usual for Torquay: Heart Disease, 295, Cancer, 179, and Vascular lesions of the nervous system, 150, which between them are responsible for over three-quarters of the total deaths. These proportional death rates are given in greater detail in Table B.

The causes of death are given in the accompanying Table C, whilst Table D shows these same causes with the ages at death.

TABLE B
DEATHS FROM PRINCIPAL CAUSES, 1964

<i>Cause of Death</i>	<i>Number</i>	<i>% of Total Deaths</i>	<i>Rate 1,000 Population</i>
Disease of Heart and Circulation	295	36.19	5.65
Cancer	179	21.97	3.43
Vascular Lesions of Nervous System	150	18.41	2.87
Respiratory Diseases	69	8.47	1.32
Violence (including Suicide)	32	3.92	0.61
Tuberculosis	2	0.24	0.04
All other causes	88	10.80	1.69
	<hr/> 815 <hr/>	<hr/> 100.00 <hr/>	<hr/> 15.61 <hr/>

TABLE D

CAUSES OF, AND AGES AT DEATH DURING THE YEAR 1964

12

CAUSES OF DEATH	Net deaths at the subjoined ages of Residents whether occurring within or without the District											
	All ages	Under 4 weeks	4 weeks and under 1 year	1 and under 5	5 and under 15	15 and under 25	25 and under 35	35 and under 45	45 and under 55	55 and under 65	65 and under 75	75 and over
1. Tuberculosis, respiratory ..	2	-	-	-	-	-	-	-	-	-	-	2
2. Tuberculosis, other ..	-	-	-	-	-	-	-	-	-	-	-	-
3. Syphilitic disease ..	-	-	-	-	-	-	-	-	-	-	-	-
4. Diphtheria ..	-	-	-	-	-	-	-	-	-	-	-	-
5. Whooping Cough ..	-	-	-	-	-	-	-	-	-	-	-	-
6. Meningococcal infections ..	-	-	-	-	-	-	-	-	-	-	-	-
7. Acute Poliomyelitis ..	-	-	-	-	-	-	-	-	-	-	-	-
8. Measles ..	-	-	-	-	-	-	-	-	-	-	-	-
9. Other infective and parasitic diseases ..	2	-	-	1	1	-	-	-	-	-	-	-
10. Malignant neoplasm, stomach ..	17	-	-	-	-	-	-	-	1	2	5	9
11. Malignant neoplasm, lung, bronchus ..	42	-	-	-	-	-	-	2	7	12	15	6
12. Malignant neoplasm, breast ..	15	-	-	-	-	-	-	1	3	4	4	3
13. Malignant neoplasm, uterus ..	6	-	-	-	-	-	-	-	-	-	-	3
14. Other malignant and lymphatic neoplasms ..	95	-	1	-	-	-	3	1	12	22	28	28
15. Leukaemia, aleukaemia ..	4	-	-	-	1	-	-	-	1	-	-	2
16. Diabetes ..	4	-	-	-	-	-	-	-	-	-	1	3
17. Vascular lesions of nervous system ..	150	-	-	-	-	-	-	1	1	15	34	99
18. Coronary disease, angina ..	166	-	-	-	-	-	-	1	9	35	48	73
19. Hypertension with heart disease ..	13	-	-	-	-	-	-	-	-	-	5	8
20. Other heart disease ..	87	-	-	-	-	-	-	-	-	3	10	74
21. Other circulatory disease ..	29	-	-	-	-	-	-	1	-	2	8	18
22. Influenza ..	3	-	-	-	-	-	-	-	-	-	1	2
23. Pneumonia ..	21	-	1	-	-	-	-	-	-	7	15	13
24. Bronchitis ..	37	-	-	-	-	-	-	-	2	4	4	3
25. Other diseases of respiratory system ..	8	-	-	-	-	-	-	-	-	1	1	8
26. Ulcer of stomach and duodenum ..	11	-	-	-	-	-	-	-	-	2	3	2
27. Gastritis, enteritis and diarrhoea ..	6	-	-	-	-	-	-	-	-	3	1	1
28. Nephritis and nephrosis ..	2	-	-	-	-	-	-	-	-	1	-	1
29. Hyperplasia of prostate ..	3	-	-	-	-	-	-	-	-	-	-	3
30. Pregnancy, childbirth, abortion ..	-	-	-	-	-	-	-	-	-	-	-	-
31. Congenital Malformations ..	5	2	-	1	-	-	-	-	1	-	-	1
32. Other defined and ill-defined diseases ..	55	6	-	-	-	1	-	-	5	2	12	29
33. Motor vehicle accidents ..	6	-	-	-	-	1	1	1	1	-	1	2
34. All other accidents ..	17	-	-	-	1	1	1	-	1	-	4	10
35. Suicide ..	9	-	-	-	-	-	1	-	2	3	3	-
36. Homicide and operations of war ..	-	-	-	-	-	-	-	-	-	-	-	-
TOTALS ..	815	8	2	2	3	2	5	8	46	116	209	414

Infant Mortality.

During the year, 10 infants died in the first year of life, giving an infant mortality rate of 13.66 per 1,000 live births compared with 11.29 in 1963 and a rate of 20.0 for England and Wales. The infant mortality rate in Torquay tends to fluctuate owing to the comparatively small numbers upon which it is calculated; thus, the actual numbers of infant deaths for the preceding ten years 1954–63, inclusive, were 13, 13, 11, 11, 15, 8, 18, 12, 10 and 7.

Eight of these infants died during the first four weeks of life, giving a neo-natal mortality rate of 10.92 per 1,000 live births, compared with 8.1 last year and 13.8 for the country as a whole.

The peri-natal mortality rate was 24.26, while that for England and Wales was 28.2.

The following table (Table E) gives the details of the total deaths registered under 1 year:

TABLE E

<i>Cause of death</i>	<i>Age in weeks</i>					<i>Age in months</i>					<i>Total all infant deaths</i>
	<i>Under 1 week</i>	<i>1 to 2</i>	<i>2 to 3</i>	<i>3 to 4</i>	<i>Total under 4 wks.</i>	<i>1 to 3</i>	<i>3 to 6</i>	<i>6 to 9</i>	<i>9 to 12</i>	<i>Total 1–12 mths.</i>	
Pneumonia ..	—	—	—	—	—	—	—	—	—	1	1
Prematurity ..	2	—	—	—	2	—	—	—	—	—	2
Congenital Malformations ..	3	—	—	—	3	—	—	—	—	—	3
Whooping Cough	—	—	—	—	—	—	—	—	—	—	—
Haemolytic Disease	—	—	—	—	—	—	—	—	—	—	—
Atelectasis ..	—	—	—	—	—	—	—	—	—	—	—
Gastro Enteritis ..	—	—	—	—	—	—	—	—	—	—	—
Intracranial Hæmorrhage ..	3	—	—	—	3	—	—	—	—	—	3
Malignant disease	—	—	—	—	—	—	—	1	—	—	1
TOTALS ..	8	—	—	—	8	—	—	1	—	1	10

Maternal Mortality.

There was no maternal death during the year; the number of maternal deaths in each of the preceding years 1954–63, inclusive, was 0, 0, 1, 0, 0, 0, 1, 0, 0, 0.

SECTION B

GENERAL PROVISION OF HEALTH SERVICES FOR THE AREA

1. (i) *Full particulars of the Public Health Officers of the Authority, including their duties, are incorporated in the beginning of the Report.*

Public Health Inspectors and Students:

There was no change in the Inspectorate Staff during the year. J. P. W. Smith was appointed Pupil Public Health Inspector and commenced on 1st September, 1964.

Clerical Staff:

Miss C. M. Garrett commenced duties on the 4th May, 1964, as Junior Clerk, mainly in connection with the Offices, Shops and Railway Premises Act, 1963.

- (ii) *Committees.*

The list of Committees which are concerned with matters of Public Health are:

Public Health Committee
Housing Committee
Highways Committee

2. *Nursing Homes.*

Nursing Homes Act, 1963.

Three Homes closed during the year, and the following is a summary of the Nursing Homes at the end of December:

	<i>No. of Homes</i>	<i>No. of beds provided for</i>		
		<i>Maternity</i>	<i>Others</i>	<i>Totals</i>
Homes first registered during the year	—	—	—	—
Homes whose registrations were withdrawn during the year ..	3	—	25	25
Homes on the register at the end of the year	6	5	67	72
Homes exempt from registration at end of year	—	—	—	—

Routine inspections were carried out by your Medical Officer.

3. *National Assistance Act, 1948, Sec. 47.*

This Section relates to the removal to suitable premises of persons who:

- (a) are suffering from grave chronic disease or being aged, infirm or physically incapacitated are living in insanitary conditions; and
- (b) are unable to devote to themselves *and* are not receiving from other persons proper care or attention;

and makes the Councils of County Boroughs and County Districts the authorities for dealing with such cases.

On 1st September, 1951, an Amending Act came into force giving Local Authorities powers to deal expeditiously with certain cases of persons in need of care and attention.

Your Medical Officer is authorised to make application in any case to which the Amending Act applies.

During the year, three cases were investigated. Of these, two were able to continue living at home with the assistance of the voluntary services, and one consented to enter hospital voluntarily.

4. *National Assistance Act, 1948, section 50.*

Under section 50 of this Act it is the duty of the Local Authority to cause to be buried or cremated the body of any person who has died or been found dead in the area, in any case where it appears that no suitable arrangements for the disposal of the body have been made or are being made.

The Authority may receive from the estate, if any, of the deceased person or from any person who for the purposes of this Act was liable to maintain the deceased person immediately before his death, expenses incurred and not reimbursed under the National Insurance Act.

During the year, nine funerals were arranged under this section.

5. *National Assistance Act, 1948, (Amendment) Act, 1962.*

Meals on Wheels Service.

As reported last year, premises at Portland Cottages were converted for use as a kitchen for the meals on wheels service and inaugurated at a formal opening ceremony by the Mayor on 9th October, 1963. The Corporation and the Devon County Council are sharing the excess costs of this service over and above the figure of one shilling and sixpence per meal which is the standard charge made to recipients.

The building has now been turned into a well-equipped and easily run Kitchen and Luncheon Club, with good washing-up and working facilities, under the administration of the W.V.S. Centre Organiser, Mrs. E. L. Haggard, O.B.E., and her assistants, and the numbers receiving the hot dinners twice weekly have grown from approximately 83 to 127.

The publicity given to the opening of the service brought a number of generous donations to the organisers, and with these funds the W.V.S. were able to furnish and equip a comfortable and warm dining-room in a part of the building not required for cooking. Here, twice a week, come many old and lonely people who, although still able to get about, are unable to prepare a hot dinner; and on a third day enjoy a quiet afternoon with a cup of tea.

Nine cars, with their drivers and their mates, are now required on each delivery day. The hot meal is delivered personally to the old person and the price of 1/6d. collected. In this way a watchful eye can be kept on the recipient and any trouble or difficulty reported to the appropriate welfare department. There is a large voluntary staff of 'washers-up', servers and kitchen staff, and many organisations – such as Women's Guilds and others – send members to help. There is a transport organiser who also supervises the diets, where necessary; for instance, one old lady of 100 years needs very special care.

On 5th December, 1964, the Torquay Hotel Keepers' Association made the magnificent gift of a Mini Van to the service to add to the Ford Van given some time ago by an anonymous donor. This additional transport has enabled a hot meal to be sent out on a third day weekly to a number of the very sick old people who need it so badly.

During the year the W.V.S. cooked, served and carried 11,372 hot meals to elderly people in need in the Borough.

6. *Health Education.*

Whilst all the staff of the department are continually carrying out health education in the day-to-day contacts with traders, caterers and the general public, a certain amount of lecturing is done, illustrated by films, film-strips and practical demonstrations. During 1964, eight lectures were given by the Chief Public Health Inspector, and eight by your Medical Officer.

SECTION C

SANITARY CIRCUMSTANCES OF THE AREA

1. *Water.*

In this report, full details are given in connection with the water supply, and the Joint Water Engineer, South-West Devon Water Board, Mr. W. F. White, M.I.W.E., has kindly supplied the following information.

- (i) *Whether the water supply has been satisfactory (a) in quality, (b) in quantity.*

(a) Throughout the year the quality of the water supplied has been maintained at its usual high standard, being pure and wholesome in character and suitable in every way for public supply purposes.

(b) There has been an ample quantity of water available for all purposes from the Board's impounding reservoirs on Dartmoor. The supply was chiefly from the Fernworthy and Tottiford sources, but it was augmented from the Swincombe Holne source as required to meet demand. The summer was a comparatively long, dry one with rainfall well below average, and there was an unusually large number of visitors, which considerably increased the population within the area of supply. This, in conjunction with the increasing demand for water for domestic, industrial, agricultural and garden use, resulted in an increase in the summer consumption compared with previous years. During the six months April to September the consumption averaged 5,570,000 gallons per day, increasing during the month of July to 6,250,000 gallons per day, but little difficulty was experienced in meeting this high summer demand, and no restrictions whatsoever were imposed on the use of water.

- (ii) *Where there is a piped supply, whether bacteriological examinations were made of the raw water and, where treatment is installed, of the water going into supply; if so, how many and the results obtained; the results of any chemical analyses.*

Both chemical and bacteriological examinations have been made of the raw and treated water. The whole of the supply is treated, this comprising coagulation with aluminium sulphate and sodium bicarbonate, filtration through pressure filters, addition of milk-of-lime to neutralise the acidity and increase the bicarbonate alkalinity, and finally, sterilization with gaseous chlorine.

The fluoride content of the water is practically negligible and amounts to only 0.05 to 0.10 parts per million.

The raw water is normally acid with a pH value varying from 6.0 to 6.7; after treatment, the value is raised to about 9.0, which results in consumers receiving a water on the alkaline side of neutrality.

The application of all chemicals is automatically controlled in proportion to the quantity of water passing through the filtration works. In the case of the chlorine, the dose is normally about one part per million, but it is adjusted so as to maintain a residuum in the water passing into distribution from the service reservoirs.

Several chemical and bacteriological analyses have been made of the raw and treated water, and the following details are typical of the reports received.

RAW WATER

- (A) Chemical and Bacteriological – Fernworthy Reservoir – Taken 16.12.64.
- (B) Chemical and Bacteriological – Trenchford Reservoir – near draw-off valve tower – representing raw water conveyed to pressure filters at Tottiford – Taken 5.5.64.

FILTERED WATER

- (C) Chemical and Bacteriological – Filtered main water from pressure filters at Tottiford (with coagulation but prior to alkalisisation with lime and sterilisation with chlorine) – Source: Fernworthy and Tottiford catchments – Taken 16.12.64.

FULLY TREATED WATER

- (D) Chemical and Bacteriological – Trunk mains at Tottiford – Taken 17.12.64.
- (E) Chemical and Bacteriological – Great Hill Service Reservoir – Taken 5.5.64.
- (F) Chemical and Bacteriological – Gallowsgate Service Reservoir – Taken 5.5.64.
- (G) Chemical and Bacteriological – Warberry Service Reservoir – Taken 5.5.64.
- (H) Chemical and Bacteriological – Chapel Hill Service Reservoir – Taken 5.5.64.

Roy C. Hoather of the Counties Public Health Laboratory, Verulam Street, Gray's Inn Road, London, W.C.1, reports that the samples generally show that the water is clear and bright in appearance, and although the raw water is acid in reaction with a very low carbonate alkalinity, tending to show corrosive and plumbosolvent characteristics, the treated water has a reaction on the alkaline side of neutrality and is free from metals apart from minute traces of iron, aluminium and manganese. The water is very soft in character and has a fairly low content of mineral and saline constituents. It is of very satisfactory organic quality and conforms to the highest standard of bacterial purity. These results are indicative of a pure and wholesome water suitable for public supply purposes.

Detailed results of the samples taken are given in the following table:

	Sample A	Sample B	Sample C	Sample D	Sample E	Sample F	Sample G	Sample H
Colour	Filtered 25	11	5	5	4	7	7	6
pH	6.0	6.5	6.6	7.8	8.5	8.3	8.8	8.7
Electric Conductivity	55	80	60	80	98	95	100	98
Chlorine present as Chloride	10	14	11	12	15	15	15	15
Hardness: Carbonate	3	5	4	9	10	10	11	10
Non-Carbonate	5	15	9	10	15	18	19	18
Total	8	20	13	19	25	28	30	28
Nitrate Nitrogen	0.9	0.8	0.06	0.6	1.4	1.3	1.4	1.4
Ammoniacal Nitrogen	0.01	0.008	0.00	0.00	0.000	0.017	0.10	0.012
Albuminoid Nitrogen	0.12	0.036	0.07	0.04	0.033	0.030	0.033	0.026
Turbidity	15	less than 3	less than 3	Nil	less than 3	less than 3	less than 3	less than 3
Odour	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil
Free Carbon Dioxide	6	4	2	Trace	Absent	Absent	Absent	Absent
Dissolved Solids dried at 180°C	37	55	40	55	65	63	67	65
Alkalinity as Calcium Carbonate	3	5	4	9	10	10	11	10
Nitrite Nitrogen	Absent	Absent	Absent	Absent	Absent	Absent	Absent	Absent
Oxygen Absorbed	3.7	0.80	0.08	0.75	0.7	0.65	0.85	0.75
Residual Chlorine				0.06	0.02	0.03	0.02	0.02
Metals: Aluminium	0	0	0.09	0.05	0.08	0.05	0.08	0.08
Iron	0.35	0.06	0.06	0.03	0.03	0.20	0.15	0.05
Zinc	Absent	Absent	Absent	Absent	Absent	Absent	Absent	Absent
Copper	Absent	Absent	Absent	Absent	Absent	Absent	Absent	Absent
Lead	Absent	Absent	Absent	Absent	Absent	Absent	Absent	Absent
Manganese	Absent	0.04	Absent	Absent	0.04	Absent	0.04	0.03

BACTERIOLOGICAL ANALYSES

	Sample A	Sample B	Sample C	Sample D	Sample E	Sample F	Sample G	Sample H
Number of colonies developing on Agar								
1 day at 37° C. per ml. 	16	6	1	0	7	0	0	1
2 days at 37° C. per ml. 	28	7	2	0	9	1	0	1
3 days at 20° – 22° C. per ml. 	140	9	16	0	3	35	0	1
Presumptive Coli-aerogenes Reaction								
Present in ml. 	1*	10†	—	—	—	—	—	—
Absent from ml. 	0.1	1	100	100	100	100	100	100
Probable number ml. 	80	25	0	0	0	0	0	0
Bact. coli (Type 1)								
Present in ml. 	10	100	—	—	—	—	—	—
Absent from ml. 	1	50	100	100	100	100	100	100
Probable number ml. 	35	1	0	0	0	0	0	0
Cl. welchii Reaction								
Present in ml. 	—	100	—	—	—	—	—	—
Absent from ml. 	100	10	100	100	100	100	100	100

* *Aerogenes* Type II. † False presumptive reaction non-lactose-fermenters.

Bacteriological Examination.

Seventy-eight routine samples were submitted for bacteriological examination with the following results:

Source	Total of Samples	Probable numbers per 100 ml.	
		Coliform bacilli	Bact. coli. (Type 1)
MAINS SUPPLY			
From Service Reservoirs	38	—	—
From Drinking Fountains	11	—	—
From Harbour Supply	4	2	—
From Various Sources (house taps, etc.)	24	—	1
From Mineral Spring	1	—	—
From Wells	—	—	—
TOTALS	78	2	1

(iii) *Where the waters are liable to have plumbo solvent action the facts as to contamination by lead, including precautions taken and the number and results of analyses.*

The analyses show negligible traces of iron, aluminium and manganese, all other metals being absent.

The pH is maintained at the level mentioned previously to avoid action on lead.

(iv) *Action in respect of any form of contamination.*

Nil.

(v) *Particulars of the proportion of dwelling-houses and the proportion of the population supply from public water mains (a) direct to the houses, (b) by means of standpipes.*

(a) The proportion of dwelling-houses with a supply from public water mains direct to the houses is 98.8 per cent and the proportion of the population thus supplied is 98.5 per cent.

(b) The proportion of dwelling-houses supplied by means of standpipes is 1.2 per cent, the proportion of the population thus supplied being 1.5 per cent.

(vi) *Mineral Spring.*

Samples taken from the mineral spring in Meadfoot Sea Road were submitted for bacteriological examination. (This spring is at present used to supply a public drinking fountain.)

(vii) *Drainage and Sewerage.*

The Borough Engineer has kindly given me the following details in connection with drainage, sewerage and public cleansing:

New Works:

- (a) Provision of 15-in. diameter low-level sewer in the Temperance Street area as the first step in reducing the flooding problem of that area.
- (b) Provision of a new sewer in Pimlico.
- (c) The extension of existing sewers and the taking over of new sewers in connection with various private and Local Authority Housing Estates.

Sewer Maintenance:

The normal routine work has been carried out, including an inspection of the main outfall at Hope's Nose.

New Schemes urgently required:

The following works are proposed to implement the recommendations of the Main Sewer Inspection Report, and to alleviate flooding in Temperance Street.

- (i) Diversion of all main sewer flow from old Temperance Street.
- (ii) Re-sewering of Temperance Street to divert area drainage to new low-level sewer and to eliminate old masonry culvert now in a very poor condition.
- (iii) Relaying and enlargement of existing 15-in. diameter sewer (proposed 18-in. diameter sewer) in Lower Union Lane. The existing sewer is in extremely poor condition and the enlargement is required because of the diversion of the drainage from the Temperance Street Area.
- (iv) Remedial works to the 84-in. diameter outfall sewer to prevent collapse in certain sections and to bring the brick-work sections up to a satisfactory standard.

The concrete sections of the outfall sewer are to be kept under observation and at some future date very extensive relining works will be required.

(viii) *Closet Accommodation.*

No cases of conversion are known during the year under review.

(ix) *Public Cleansing.*

No alterations have been made to the arrangements for street cleansing.

During the year a Paladin Container Service was introduced and to date 33 premises are taking advantage of this scheme.

The collection and baling of paper salvage ceased on the 31st August, 1964.

(x) *Salvage.*

The collection and recovery of salvable material continues, and the following are the details of the amounts of salvage recovered:

<i>Paper</i>					<i>Tons</i>	<i>Cwts.</i>	<i>Qrs.</i>
Mixed	180	6	3
Fibre	57	10	0
News	23	9	2
					261	6	1
<i>Scrap Iron</i>					<i>Tons</i>	<i>Cwts.</i>	<i>Qrs.</i>
Cast	9	18	0
Light		6	0
Heavy			0
					10	4	0
<i>Textiles</i>					<i>Tons</i>	<i>Cwts.</i>	<i>Qrs.</i>
Rags	12	9	3
Wool		13	2
Carpet	8	18	0
Felt	2	0	0
					24	1	1
<i>Other Metals</i>					<i>Tons</i>	<i>Cwts.</i>	<i>Qrs.</i>
Rolled Aluminium		1	9	1
Cast Aluminium			14	0
Brass		13	0
Lead		9	2
Copper		7	0
Burnt Copper Wire			14	2
Zinc		2	0
					4	9	1

(xi) *Rivers and Streams.*

There are no rivers in the area, but there are a number of small streams which showed no evidence of pollution.

2. *Sanitary Inspection of the Area.*

The inspection of all districts in the Borough has been very efficiently carried out during the year under your Chief Public Health Inspector, who gives these details:

The Districts were left unchanged under the supervision of four District Inspectors. The fifth inspector, who has no specified district, concentrates mainly on food hygiene but is available for any routine work such as help in the inspection of properties for slum clearance. Meat inspection at the Abattoir was carried out by the four District Inspectors on rota, together with two inspectors from the Paignton U.D.C., and the inspection of fish at the Fish Quay was carried out by the District Inspector for that area.

The co-operation and work of the individual inspectors have been excellent; and the high standard, in all the wide range of duties, reflects the greatest credit on their diligence and ability.

The following inspections were carried out:

Dwellinghouses

New Houses inspected	614
Habitation Certificates signed	366
Council House applications – visits	57
Council Houses inspected	116

Work done in consequence of service of notices:

Roofs repaired	22	renewed	20
Chimneys repaired	4	renewed	2
Eaves gutters repaired	13	renewed	2
Rainwater pipes repaired	13	renewed	4
External rendering repaired	15	renewed	3
Internal rendering repaired	20	renewed	12
Ceilings repaired	8	renewed	2
Windows repaired	20	renewed	31
Doors repaired	3	renewed	2
Floors repaired	7	renewed	7
Stoves and Fireplaces repaired	2	renewed	4
Handrails repaired	2	renewed	–
Yards cleansed	2	repaved	16
Rooms cleansed	–
Larders provided	14
Miscellaneous defects remedied	25

Drainage work carried out:

Dwellinghouses

Interceptors fixed	13
Fresh air inlets provided	7
Inspection chambers built	73
Iron frames and covers provided	62
Soil and vent pipes fixed	55
Gullies provided	51
Waste pipes provided	88
Waste pipes trapped	23
Flushing cisterns provided	8
Flushing cisterns repaired	3
Flushing cisterns renewed	3
Water closets repaired	10
Water closets renewed	2
Water closets provided	56
Water closet apartments built	3
Water closet apartments ventilated	1
Water closet apartments cleansed	—
Lavatory basins provided	68
Baths provided	46
Sinks provided	22
Choked drains cleared	78
Hot water supplies provided	41
Drains and sewers:	
Inspected	330
Tests applied	318
Drains repaired or relaid	168
Cesspools inspected, repaired, etc... .. .	43
Revisits to drainage work	689

*General Public Health**Inspections*

Stables	21
Piggeries	14
Open spaces – Nuisances	13
Public conveniences	33
Tents, Vans, Sheds, etc.	34
Outworkers	2
Atmospheric pollution	135
Cinemas, Dance Halls	16
Marine Stores	5
Schools	44
Keeping of animals	12
Offensive accumulations removed	12
Noise nuisances	17

Miscellaneous

Complaints investigated	216
Other visits	731
Infectious diseases	62

FACTORIES ACT, 1961

Co-operation has been maintained with H.M. Inspector of Factories in the exercise of the provisions of this Act; any contraventions of those sections under the control of H.M. Inspector which are noticed by your Inspectors are notified and this action is reciprocated.

The accompanying tables give the details of the inspections and the defects found: and of the Outworkers with the type of work undertaken.

1. INSPECTION OF FACTORIES

(Inspections made by the Public Health Inspectors)

Premises (1)	Number on Register (2)	Number of		
		Inspec- tions (3)	Written notices (4)	Occupiers prosecuted (5)
(i) Factories in which Sections 1, 2, 3, 4 and 6 are to be enforced by Local Authorities	47	24	4	—
(ii) Factories not included in (i) in which Section 7 is enforced by the Local Authority	263	41	3	—
(iii) Other Premises in which Section 7 is enforced by the Local Authority (excluding outworkers' premises) ..	6	5	—	—
TOTAL	316	70	7	—

2. CASES IN WHICH DEFECTS WERE FOUND

Particulars (1)	Number of cases in which defects were				Number of cases in which prosecu- tions were instituted (6)
	Found (2)	Remedied (3)	To H.M. Inspector (4)	By H.M. Inspector (5)	
Want of cleanliness (S.1) ..	4	3	1	—	—
Overcrowding (S.2) ..	—	—	—	—	—
Unreasonable temperature (S.3)	—	—	—	—	—
Inadequate ventilation (S.4)	—	—	—	—	—
Ineffective drainage of floors (S.6)	—	—	—	—	—
Sanitary Conveniences (S.7):					
(a) Insufficient ..	1	1	—	1	—
(b) Unsuitable or defective	2	2	—	—	—
(c) Not separate for sexes	—	—	—	—	—
Other offences against the Act (not including offences relating to Outwork)	1	1	—	—	—
TOTAL	8	7	1	1	—

OUTWORK

(Sections 133 and 134)

Nature of Work (1)	Section 133			Section 134		
	No. of Out-workers in August list required by Sect. 133 (1) (c) (2)	No. of cases of default in sending lists to the Council (3)	No. of prosecutions for failure to supply lists (4)	No. of instances of work in un-wholesome Premises (5)	Notices served (6)	Prosecutions (7)
Wearing apparel { Making, etc... Cleaning and washing	9	—	—	—	—	—
	—	—	—	—	—	—
TOTAL ..	9	—	—	—	—	—

Marine Store Dealers.

Section 86 of the Public Health Acts Amendment Act, 1907, was adopted by the Local Authority in 1910, and since that date a register of Dealers in Old Metal, and Marine Stores has been maintained and regular inspections made of the premises. Six premises were on the register, and five inspections were made.

Scrap Metal Dealers Act, 1964.

This Act comes into operation on 1st April, 1965, and amends the law relating to dealers in scrap metal and similar goods, and provides for the Registration of scrap metal dealers and the maintenance by local authorities of registers of persons carrying on business in their areas as scrap metal dealers.

Offensive Trades.

There is one Tripe Boiler registered in the District. Eight inspections have been made and no complaint of any nuisance has been received.

Diseases of Animals Act, 1951.

No action was taken during the year under this Act.

Measurement of Air Pollution.

The Volumetric Smoke and Sulphur Dioxide Apparatus was continued in its daily use and the readings which are given below compare more than favourably with the rest of the country.

DAILY VOLUMETRIC SMOKE AND SULPHUR DIOXIDE APPARATUS
(expressed in mg. per c.m. of air)

<i>Month (1964)</i>	SMOKE			SULPHUR DIOXIDE		
	<i>Ave.</i>	<i>Max.</i>	<i>Min.</i>	<i>Ave.</i>	<i>Max.</i>	<i>Min.</i>
JANUARY ..	61	142	14	47	105	20
FEBRUARY ..	60	157	25	47	143	14
MARCH	33	66	14	30	55	7
APRIL	25	58	13	26	52	13
MAY	23	35	11	21	40	13
JUNE	20	42	8	22	47	13
JULY	18	33	10	23	34	13
AUGUST	22	42	10	22	40	13
SEPTEMBER ..	23	91	8	21	62	13
OCTOBER	38	90	16	29	47	13
*NOVEMBER ..	38	110	14	37	74	22
DECEMBER ..	59	135	21	58	131	23

* *Apparatus out of action for ten days due to failure of motor pump.*

Diseases of Animals (Waste Foods) Order, 1957.

This Order prohibits the feeding of unboiled waste foods to certain animals or to poultry.

Eleven licences were issued by the Department for the operation of boiling-plants.

Disinfections and Disinfestations.

Ninety-seven premises were treated during the year and nineteen separate lots of bedding were steam disinfected. Sixty-seven wasp-nests were also dealt with during the year.

Cleansing Station.

A cleansing station, situated at St. Marychurch Town Hall, is used for the treatment of persons suffering from scabies, or who are dirty and verminous, and also for cleansing vagrants referred from the National Assistance Board.

Forty-two treatments were given during the year.

Licensing Act, 1961 – Registration of Clubs.

During 1962, the Clubs to be registered under this Act were inspected on the receipt of the necessary application forms from the Clerk to the Justices. In all, 35 clubs were inspected. No objection was lodged to any of the applications but in certain instances a list of works requiring attention was sent to the Secretary with the information that if these works were not completed before the next application for renewal, an objection would be lodged at that time on behalf of the Corporation.

Thirteen re-inspections were made during 1964.

Public Health Act, 1936, Section 236 – Common Lodging House.

There are no common lodging houses in the Borough.

Rag Flock and Other Filling Materials Act, 1951.

This Act requires (a) the registration of premises where filling materials are used in the manufacture of bedding, toys, carriages, and other articles of upholstery (but does not apply to reconditioning or remaking); and (b) the licensing of premises where rag flock is manufactured or stored for distribution to registered premises.

(a) There are no premises registered at present, but originally there were six manufacturers.

(b) There is only one licence issued for the storage of materials.

Sampling.

The following samples were taken during the year:

<i>Sample No.</i>	<i>Type</i>	<i>Passed</i>	<i>Failed</i>
42	Rag Flock	1	–
43	Feathers	1	–
44	Kapok	1	–
45	Unused Cotton Felt (Trash Content 8.0%) ..	–	1
46	Unused Cotton Felt	1	–
47	Unused Cotton Felt (Trash Content 9.8%) ..	–	1
48	Unused Cotton Felt	1	–
49	Unused Cotton Felt (Trash Content 8.2%) ..	–	1
50	New Cotton Felt	1	–
51	New Cotton Felt	1	–
52	New Cotton Felt	1	–

All the above samples were taken from the licensed store within the Borough. When sample No. 45 was taken and the trash content was found to be 8.0 per cent, which is 0.5 per cent above the prescribed standard, four repeat samples were taken. Two of these failed with trash contents of 9.8 per cent and 8.2 per cent. The whole stock of unused cotton felt was withdrawn by the manufacturers and a further supply issued to the store. Three samples were taken of the new supply and all passed the necessary tests.

Caravan Sites and Control of Development Act, 1960.

There are two holiday sites in the area, one licensed for thirty-nine and the other for sixty caravans. Both sites have maintained their usual high standard throughout the year.

There is one permanent residential site in the area licensed for fourteen caravans. This site, which is below standard, changed hands during the year and the new site owner was given a further six months in which to bring the site up to the required standard. At the end of the year no progress had been made although the new site owner had completed negotiations to construct a new sewer in order that drainage may be connected to each caravan.

Shops Act, 1950.

The duties, so far as public health is concerned, contained in sections 37–39 of the above Act, were repealed by the Offices, Shops and Railway Premises Act, 1963. The remaining sections of this Act are administered by a Shops Act Inspector of the Town Clerk's Department.

Offices, Shops and Railway Premises Act, 1963.

This Act, which received Royal Assent in July 1963, came into force as regards registration of premises on the 1st May, 1964. On the 1st August, 1964, the majority of the other provisions came into force with the following exceptions (i) the First Aid sections come into force on 1st September, 1965, (ii) the sanitary accommodation and washing facilities regulations come into force on the 1st January, 1966, and (iii) the Overcrowding Standards on the 1st August, 1967.

The following are the prescribed particulars for the 1964 annual report submitted to the Ministry of Labour in accordance with Section 60 of the Act, showing the number of registered premises, inspections, etc.

TABLE A
REGISTRATIONS AND GENERAL INSPECTIONS

<i>Class of premises (1)</i>	<i>Number of premises registered during the year (2)</i>	<i>Total number of registered premises at end of year (3)</i>	<i>Number of registered premises receiving a general inspection during the year (4)</i>
Offices	222	221	15
Retail shops	407	406	63
Wholesale shops, warehouses	32	32	3
Catering establishments open to the public, canteens	69	69	2
Fuel storage depots	4	4	—
TOTALS	734	732	83

TABLE B

NUMBER OF VISITS OF ALL KINDS BY
INSPECTORS TO REGISTERED PREMISES

119

TABLE C

ANALYSIS OF PERSONS EMPLOYED IN REGISTERED
PREMISES BY WORKPLACE

<i>Class of Workplace</i> (1)	<i>Number of persons employed</i> (2)
Offices	1,859
Retail shops	2,411
Wholesale departments, warehouses	339
Catering establishments open to the public	936
Canteens	18
Fuel storage depots	25
TOTAL	5,588
TOTAL MALES	2,457
TOTAL FEMALES	3,131

TABLE D—EXEMPTIONS
PART I — SPACE (SECTION 5 (2))

Class of Premises (1)	No. of exemptions current at 31st Dec. (2)	No. of exemptions granted or extended during year (3)	No. of appli- cations refused or exemp- tions withdrawn during year (4)	No. of cases in cols. (3) and (4) where employees opposed application (5)	Appeals to Court against refusal to grant or extend an exemption or against the withdrawal of an exemption	
					No. made (6)	No. allowed (7)
Offices	—	—	—	—	—	—
Retail shops	—	—	—	—	—	—
Wholesale shops, warehouses	—	—	—	—	—	—
Catering establishments open to public, canteens	—	—	—	—	—	—
Fuel storage depots	—	—	—	—	—	—

PART II — TEMPERATURE (SECTION 6)

Class of Premises (1)	No. of exemptions current at 31st Dec. (2)	No. of exemptions granted or extended during year (3)	No. of applications or exemptions withdrawn during year (4)	No. of cases in cols. (3) and (4) where employees opposed application (5)	Appeals to Court against refusal to grant or extend an exemption or against the withdrawal of an exemption	
					No. made (6)	No. made (7)
Offices	—	—	—	—	—	—
Retail shops	—	—	—	—	—	—
Wholesale shops, warehouses	—	—	—	—	—	—
Catering establishments open to public, canteens	—	—	—	—	—	—
Fuel storage depots	—	—	—	—	—	—

PART III — SANITARY CONVENIENCES (SECTION 9)

Class of Premises (1)	No. of exemptions current at 31st Dec. (2)	No. of exemptions granted or extended during year (3)	No. of applications refused or exemptions withdrawn during year (4)	No. of cases in cols. (3) and (4) where employees opposed application (5)	Appeals to Court against refusal to grant or extend an exemption or against the withdrawal of an exemption	
					No. made (6)	No. allowed (7)
Offices	—	—	—	—	—	—
Retail shops	—	—	—	—	—	—
Wholesale shops, warehouses	—	—	—	—	—	—
Catering establishments open to public, canteens	—	—	—	—	—	—
Fuel storage depots	—	—	—	—	—	—

PART IV — WASHING FACILITIES (SECTION 10)

Class of Premises (1)	No. of exemptions current at 31st Dec. (2)	No. of exemptions granted or extended during year (3)	No. of appli- cations refused or exemp- tions withdrawn during year (4)	No. of cases in cols. (3) and (4) where employees opposed application (5)	Appeals to Court against refusal to grant or extend an exemption or against the withdrawal of an exemption	
					No. made (6)	No. allowed (7)
Offices	—	—	—	—	—	—
Retail shops	—	—	—	—	—	—
Wholesale shops, warehouses	—	—	—	—	—	—
Catering establishments open to public, canteens	—	—	—	—	—	—
Fuel storage depots	—	—	—	—	—	—

TABLE E

PROSECUTIONS

(Prosecutions instituted of which the hearing was completed in the year)

<i>Section of Act or title of Regulation or Order</i>	<i>No. of persons or companies prosecuted</i>	<i>No. of informations laid</i>	<i>No. of informations leading to a conviction</i>
—	—	—	—
—	—	—	—
—	—	—	—
—	—	—	—
—	—	—	—
—	—	—	—
—	—	—	—
—	—	—	—
No. of complaints (or summary applications) made under section 22			—
No. of interim orders granted			—

TABLE F

INSPECTORS

Number of Inspectors appointed under Section 52 (1) or (5) of the Act	6
Number of other staff employed for most of their time on work in connection with the Act ..	1

Of the 83 premises inspected, which necessitated 119 inspections, 68 notices were served for the following defects:

SECTION 4 – CLEANLINESS							
General redecoration	8
SECTION 5 – OVERCROWDING							
Insufficient cubic capacity	4
SECTION 6 – TEMPERATURE							
Insufficient Thermometers	47
Insufficient Heating	12
Insufficient Fireguards	5
SECTION 7 – VENTILATION							
Insufficient Ventilation	10

SECTION 8 – LIGHTING

Additional Lighting	19
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SECTION 9 – SANITARY ACCOMMODATION

Insufficient Sanitary Accommodation	4
Cleansing Sanitary Accommodation	5
Defective Seats to W.C.	3
Access to Sanitary Accommodation and Washing facilities	1
Disposal of Sanitary Dressing	1
Marking of Sanitary Accommodation for sexes	2

SECTION 10 – WASHING FACILITIES

Wash Basins to be provided	5
Hot Water to be provided	23
Soap and Towels to be provided	7

SECTION 11 – SUPPLY OF DRINKING WATER

No Drinking Water	1
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SECTION 12 – ACCOMMODATION FOR CLOTHING

Insufficient or absence of Clothing Accommodation	13
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SECTION 14 – SEATS FOR SEDENTARY WORK

Insufficient	7
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SECTION 16 – FLOORS, PASSAGES AND STAIRS

Defective Floor Covering	5
No Handrails to Stairs	8

SECTION 24 – FIRST AID EQUIPMENT

Additional or Insufficient	33
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OTHER

Defective Walls or Ceilings	7
Insufficient Fire Equipment (passed to Fire Officer)	27
New Stock Room (result of accident enquiry)	1

Offices, Shops and Railway Premises Act, 1963.

Statistics of accidents reported to enforcing Authority.

Only two accidents were reported during the period covered up to the 31st December, 1964:

- (1) The cold room door of a refrigerator was opened as an assistant was passing, hitting him and causing bruised ribs. Investigation resulted in a reorganisation of the storage facilities at the General Store concerned.
- (2) In this case a female assistant at a General Store fell down some cellar steps leading to a store room, bruising her leg and pulling a muscle. Investigation resulted in the cellar store ceasing to be used.

Pet Animals Act, 1951.

This Act requires shops selling pet animals to be licensed by the Local Authority.

The administration of the Act is carried out by your Public Health Inspectors, and the following shows the number of applications for licences:

Number of applications for licences	5
Number of licences granted	5

The premises licensed have been regularly inspected during the year.

Riding Establishments Acts, 1939 and 1964.

These Acts are designed to ensure the adequate care and well-being of horses in riding schools and similar establishments.

Arrangements have been made in Torquay for the South-Western Branch of the Royal Veterinary Association to nominate a Veterinary Surgeon to carry out this work on the terms agreed to by the Association. Mr. J. A. Dall, M.R.C.V.S., was appointed and carries out regular inspections of the horses.

There are only two such establishments in Torquay and his reports show that the condition of the horses and stables were found to be satisfactory.

The 1964 Act supersedes the 1939 Act and comes into force on the 1st April, 1965, and from this date no person may keep a riding establishment without a licence from the Local Authority, and this can only be granted subject to the conditions set out in the Act. It gives the Local Authority powers to authorise its officers or an appointed veterinary surgeon to inspect premises in its area and to institute proceedings under the Act. Mr. J. A. Dall has been re-appointed under the new Act for this work.

Animal Boarding Establishments Act, 1963.

This Act came into force on the 1st January, 1964. Four applications were received for registration and following inspections by the Corporation's appointed Veterinary Surgeon two registrations were granted, and the other two held up pending works of improvement to the kennels.

Swimming-baths and Pools.

(a) Public Swimming-bath.

The Public Swimming-bath at the Marine Spa measures 90 ft. in length by 30 ft. in breadth and has a depth ranging from 4 ft. 6 in. at the shallow end to 7 ft. 6 in. at the deep end. It is a sea-water bath, the water being pumped direct from the sea in Beacon Cove and being changed approximately four times a year. The water is heated

by a steam jet to a temperature of 75°F. and is treated by continuous circulation through pressure sand filters with alum precipitation and chlorination by a modern break-point system which was installed in 1955. This break-point chlorinating system has been operating satisfactorily and has maintained consistently good results in the samples of water examined. However, the swimming-bath was constructed nearly fifty years ago, being completed in 1916 and, although these measures are doing all that is scientifically possible at present to achieve high standards of safety and clarity in the water, there are many aspects in which these baths fall short of present-day standards of health, safety and convenience. The reconstruction and modernisation of the baths is long overdue and, although this has been delayed by economic restrictions in capital expenditure, it is hoped that this most essential public health project will be kept in the foreground of those schemes which are under the consideration of the Council.

The Corporation Swimming-bath is visited weekly and samples of water taken for bacteriological examination from both the shallow and deep ends. Tests to determine the pH level, or acidity of the water and the chlorine content are also made at each visit.

(b) Privately owned Swimming-baths.

There are six swimming-baths in connection with hotels in the Borough, and the details of these are as follows:

Swimming-bath 'A'

This is a covered bath, constructed before the war, and measures 45 ft. by 18 ft., its depth being 3 ft. 6 in. at the shallow end and 7 ft. at the deep end. The water, which is fresh water drawn from the town's main supply, is heated to a temperature of 74°F. It was built as a 'fill and draw' pool, but in 1959 a completely up-to-date system of treatment by means of pressure filter and automatic chlorinator was installed.

Swimming-bath 'B'

This is a modern open-air swimming-bath 75 ft. by 30 ft. with depths from 3 ft. to 7 ft.; coupled with this is a small, children's swimming-pool 27 ft. by 15 ft., with depths from 2 ft. to 3 ft. The water is fresh mains water heated to 60°F. with a continuous circulation through a sand filter, and there is a gas-injection chlorination plant. This pool is used during the summer months only.

Swimming-bath 'C'

This, too, is a modern, open-air pool, 50 ft. in length by 20 ft. in breadth, with a depth of 4 ft. at the shallow end and 8 ft. at the deep end. The water is sea-water, pumped into the bath at the beginning of each season and continuously circulated through a pressure filter. Losses due to evaporation are made up with fresh water from the town mains. The water is heated to 70°F. and there is a chlorinating plant. The bacteriological results from this pool have been good and are summarised below. The pool is open from April to October.

Swimming-bath 'D'

The fourth bath was constructed during 1960 and was opened for use on 2nd June, 1960. It is an open-air pool 40 ft. in length by 20 ft. in breadth with a depth of 3 ft. 6 in. at the shallow end and 6 ft. at the other end, and 7 ft. 6 in. in the middle. It is filled with unheated fresh water from the town's water supply, continuously recirculated through pressure filters with alum precipitation and chlorinated by the injection of liquid chlorine.

Swimming-bath 'E'

The fifth private pool was also constructed during 1960, being opened for use on 6th July, 1960. It is an open-air pool, measuring 50 ft. by 25 ft. with a semicircular extension 12 ft. 6 in. in length with a depth of 3 ft. for the use of the children. The depth of the water in the main pool is 7 ft. 6 in. at the deep end, falling to 3 ft. 6 in. at the other. It, too, is an unheated pool, filled with fresh water from the mains supply. The treatment plant is identical to that in pool 'D', being of the same manufacture.

Swimming-bath 'F'

The sixth private pool was constructed in 1961, being opened for use in July. It is an open-air pool, measuring approximately 50 ft. by 25 ft. The depth of the water is 7 ft. 6 in. at the deep end, falling to 3 ft. 6 in. at the other. It, too, is an unheated pool, filled with fresh water from the mains supply. The treatment plant is similar to that in pool 'D'

Samples were taken for bacteriological examination from these baths, the results being shown on the following table:

	<i>Marine Spa</i>	<i>Hotel A</i>	<i>Hotel B</i>	<i>Hotel C</i>	<i>Hotel D</i>	<i>Hotel E</i>	<i>Hotel F</i>
PRESUMPTIVE COLIFORM COUNTS							
Inlet							
Satisfactory ..	41	48	18	26	4	4	4
Unsatisfactory	5	2	—	—	—	1	—
Total ..	46	50	18	26	4	5	4
Outlet							
Satisfactory ..	40	47	18	25	3	4	4
Unsatisfactory	6	3	—	1	1	1	—
Total ..	46	50	18	26	4	5	4
PLATE COUNTY; Inlet							
<i>Count 0-10</i>							
No. ..	31	33	17	21	3	5	3
% ..	68%	66%	84%	81%	75%	100%	75%
<i>Count 11-100</i>							
No. ..	9	9	1	4	1	—	—
% ..	19%	18%	16%	15%	25%	—	—
<i>Count over 100</i>							
No. ..	6	8	—	1	—	—	1
% ..	13%	16%	—	4%	—	—	25%
Total ..	46	50	18	26	4	5	4
Outlet							
<i>Count 0-10</i>							
No. ..	37	38	18	21	2	3	3
% ..	80%	76%	100%	81%	50%	60%	75%
<i>Count 11-100</i>							
No. ..	4	7	—	5	1	1	—
% ..	9%	14%	—	19%	25%	20%	—
<i>Count over 100</i>							
No. ..	5	5	—	—	1	1	1
% ..	11%	10%	—	—	25%	20%	25%
Total ..	46	50	18	26	4	5	4

Eradication of Bed-bugs.

(1) *The number of houses infested during the year was:*

(a) Council Houses	0
(b) Other Houses:..	3

The number of houses disinfested was:

(a) Council Houses	0
(b) Other Houses..	3

(2) *The methods employed for freeing infested houses from Bed-bugs.*

Premises are disinfested by spraying with insecticide over all the surfaces or by use of an insecticidal powder. If necessary, woodwork is removed from walls, etc.

(3) *The methods employed for ensuring that the belongings of tenants are free from vermin before removal to Council houses.*

Notice is obtained before the transfer of tenants so that the District Health Inspectors can visit and inspect prior to removal; any belongings of the tenants found to be verminous are dealt with before the transfer is effected.

(4) *Whether the work of disinfestation is carried out by Local Authority or by a Contractor.*

All the work is carried out by the Local Authority.

Measures against Rodents.

This work has been carried out on the lines laid down by the Ministry of Agriculture, Fisheries and Food, under your Chief Public Health Inspector, who gives the following details:

Routine work of rat and mouse destruction was continued during the year with the services of one operative. The position appears to be quite satisfactory and the only time difficulty is experienced is during the period of sewer baiting. To cope with routine complaints and treatments a certain amount of overtime has to be worked by the rodent operative in order to avoid complaints accumulating.

The twenty-eighth and twenty-ninth sewer maintenance treatments were carried out during the year and an additional ten per cent test of the sewers.

RODENT CONTROL
(Report for the 1st January to 31st December, 1964)

	Type of Property				
	Non-Agricultural				(5) Agri- cultural
	(1) Local Authority	(2) Dwelling Houses (including Council Houses)	(3) All other (including Business Premises)	(4) Total of Cols. (1), (2) & (3)	
i. Number of properties in Local Authority's District (See notes 1 and 2 overleaf)	48	17,586	2,982	20,616	42
ii. Total number of <i>properties inspected</i> as a result of <i>notification</i> (See note 3)	20	318	56	394	1
Number of such properties found to be infested by:					
<i>Common Rat</i>					
Major	3	—	—	3	—
Minor	13	251	35	299	1
<i>Ship Rat</i>					
Major	—	—	—	—	—
Minor	—	—	—	—	—
<i>House Mouse</i> (See note 4)					
Major	—	—	—	—	—
Minor	4	38	5	47	—
iii. Total number of <i>properties inspected</i> in the course of <i>survey under the Act</i> Number of such properties found to be infested by:	15	394	76	485	4
<i>Common Rat</i>					
Major	—	—	—	—	—
Minor	3	11	6	20	—
<i>Ship Rat</i>					
Major	—	—	—	—	—
Minor	—	—	—	—	—
<i>House Mouse</i>					
Major	—	—	—	—	—
Minor	—	9	3	12	—
iv. Total number of <i>properties otherwise inspected</i> (e.g. when visited primarily for some other purpose) Number of such properties found to be infested by:	12	1,415	1,831	3,258	19
<i>Common Rat</i>					
Major	—	—	—	—	—
Minor	2	3	2	7	—
<i>Ship Rat</i>					
Major	—	—	—	—	—
Minor	—	—	—	—	—
<i>House Mouse</i>					
Major	—	—	—	—	—
Minor	—	3	—	3	—
v. Total inspections carried out — including re-inspections (to be completed only if figures are readily available)	47	2,127	1,963	4,137	24
vi. Number of <i>infested</i> properties (in Sections ii., iii. and iv.) treated by the L.A.	25	315	51	391	1
vii. Total treatments carried out — including re-treatments (to be completed only if figures are readily available) (See Note 3) ..	36	372	51	459	2

SECTION D HOUSING

During the year, 260 inspections necessitating 413 visits were made under the Housing Act. A further 744 inspections (1,760 visits) were made under the Public Health Acts.

The following table shows details of notices served and orders made:

HOUSES IN CLEARANCE AREAS AND UNFIT HOUSES ELSEWHERE

HOUSES	IN OR ADJOINING CLEARANCE AREAS declared under Section 42 of the Housing Act, 1957	Unfit for human habitation	Number of houses Number of separate dwellings	40
		Included by reason of bad arrangement	Number of houses Number of separate dwellings	40
		On land acquired under Section 43 (2), Housing Act, 1957	Number of houses Number of separate dwellings	—
		As a result of formal or informal procedure under Section 16 or Section 17 (1), Housing Act, 1957	Number of houses Number of separate dwellings	—
DEMOLISHED	NOT IN OR ADJOINING CLEARANCE AREAS	Local authority owned houses certified unfit by the Medical Officer of Health	Number of houses Number of separate dwellings	—
		Houses unfit for human habitation where action has been taken under local Acts	Number of houses Number of separate dwellings	—
		Houses included in unfitness orders made under para 2 of the Second Schedule to the land compensation Act, 1961	Number of houses Number of separate dwellings	—
		Number of separate dwellings included above which were previously reported as closed			..	34
UNFIT HOUSES CLOSED pursuance of closing orders or undertakings	Under Sections 16 (4), 17 (1) and 35 (1) Housing Act, 1957, and Section 26, Housing Act, 1961	Number of houses Number of separate dwellings	1
		Number of houses Number of separate dwellings	1
	Under Sections 17 (3) and 26, Housing Act, 1957	Number of houses Number of separate dwellings	—
	PARTS OF BUILDINGS CLOSED under Section 18, Housing Act, 1957			Number of dwellings	..	7

Number of PERSONS DISPLACED	From houses to be demolished in or adjoining clearance areas	—
	From houses to be demolished not in or adjoining clearance areas	—
	From houses to be closed	2
	From parts of buildings to be closed	6
Number of FAMILIES DISPLACED	From houses to be demolished in or adjoining clearance areas	—
	From houses to be demolished not in or adjoining clearance areas	—
	From houses to be closed	1
	From parts of buildings to be closed	3
UNFIT HOUSES MADE FIT	After informal action by local authority	by owner ..	193
	After formal notice under Sections 9 and 16, Housing Act, 1957	(a) by owner ..	1
						(b) by local authority	—
	After formal notice under Public Health Acts	1
	After modification or revocation of a clearance order under Section 21, Housing Act, 1961	—
	After determination of a demolition order under Section 24 Housing Act, 1957	2
HOUSES IN WHICH DEFECTS WERE REMEDIED (Other than unfit houses made fit) After formal notice under Public Health Acts	After determination of a closing order under Section 27, Housing Act, 1961	—
UNFIT HOUSES IN TEMPORARY USE (Housing Act, 1957)	Under Section 48	Number of houses Number of separate dwellings contained therein	—
	Under Section 17 (2)	Number of houses Number of separate dwellings contained therein	—
	Under Section 46	Number of houses Number of separate dwellings contained therein	—
	Retained for temporary accommodation						—
PURCHASE OF HOUSES BY AGREEMENT	Licensed for temporary accommodation under section 34 or 53 - No. of houses	—
	Houses in clearance areas other than those included in confirmed orders or compulsory purchase orders	Number of houses Number of occupants	—

Housing Act, 1957.

Borough of Torquay (Braddons) Compulsory Purchase Order, 1960
Braddons Clearance Scheme

Early in 1964 the five male lodgers referred to in the last annual report found their own accommodation. One Owner/Occupier refused to move from the area with her family. Demolition of the houses in the area commenced on 17th February, with the exception of the Owner/Occupier mentioned above, and three other houses on either side left to give support. In April, after some filling and levelling operations, the ground was found unsuitable for building and the area was made into a temporary car park. The lady Owner/Occupier, referred to above, died on 1st October, 1964, but her family were still in residence at the end of the year.

Proposed Slum Clearance Area – St. Edmunds Road.

After much debate in Committee, the St. Edmunds Road Clearance Area No. 1, comprising 29 properties, was finally agreed to in May, when it was decided to deal with the area by means of a Compulsory Purchase Order. A local Public Enquiry was held at the Town Hall on the 27th October, but at the end of the year confirmation had not been received from the Ministry.

Proposed Slum Clearance Area – Furrough Cross.

The above area of seven houses was represented to the Council and it was recommended that the area be dealt with by means of a Compulsory Purchase Order. The Order was submitted for confirmation to the Ministry of Housing and Local Government, and an Inspector from the Ministry visited the area and inspected the houses on 2nd December. The owners did not appeal in this case. No decision had been received from the Ministry by the end of the year.

Individual Unfit Houses.

Eight Closing Orders were made during the year.

In addition, two Closing Orders were determined by the Council as the work necessary to make them comply with the Housing Act had been carried out.

Housing Defects.

The work carried out during the year under the Housing Act, 1957, was restricted to essential repairs only, and was generally the result of complaints by tenants. The number of such houses rendered fit for habitation was 195.

In previous reports, reference was made to three essential factors upon which future improvement of the general housing position intimately depends: first, the treatment and cure of the creeping paralysis due to Rent Restriction; secondly, the encouragement of owners not only to maintain essential repairs but also to improve the amenities of the property (where this is required) by the installation in gradual stages of such facilities as a larder, wash-basin, bath, hot-water system and the like; and thirdly, the preservation of a good relationship between landlord and tenant. And it was hoped that the attainment of these conditions would be facilitated by recent legislation. Unfortunately, the use of improvement grants has so far been limited mainly to owner/occupiers.

Rent Act, 1957.

No action was required during the year under this Act.

Housing Act, 1957, Part IV – Overcrowding.

During the year, little overcrowding has been revealed by the day-to-day work and, of twenty complaints, sixteen cases were found to be overcrowded within the legal definition. There must, of course, be other cases which only a detailed survey would reveal but, generally speaking, this problem does not appear to be so acute as is sometimes considered.

Housing Act, 1964.

This Act, which came into operation on 16th August, 1964, gives Local Authorities powers to require the improvement of tenanted dwellings in certain circumstances, although the emphasis on voluntary improvement continues, and makes changes in the schemes of standard and discretionary grants for house improvement. A duty is placed on local authorities to carry out surveys with a view to defining improvement areas suitable for comprehensive improvement. Other sections of the Act strengthen and extend the powers given to local authorities in the 1961 Housing Act to deal with squalid living conditions in houses in multiple occupation.

New Housing.

Private Enterprise.

The number of dwellings built during the year by private enterprise was 397 with a further 203 under construction at the end of the year.

Corporation.

Only two one-bedroomed bungalows were completed during the year, but a further ninety-six dwellings were under construction.

The following table shows the total number and type of Council dwellings:

HOUSES

2 Bedroom Non-Parlour	110
3 Bedroom, Non-Parlour (1 Double, 2 Single Bedrooms)					..	72
3 Bedroom, Non-Parlour (2 Double, 1 Single Bedrooms)					..	933
3 Bedroom, Parlour (2 Double, 1 Single Bedrooms)					..	653
4 Bedroom, Non-Parlour	34
4 Bedroom, Parlour	18

BUNGALOWS

1 Bedroom, Non-Parlour	23
2 Bedroom, Non-Parlour	6
3 Bedroom, Non-Parlour	10

TEMPORARY BUNGALOWS

2 Bedroom, Non-Parlour	226
--------------------------------	-----

FLATS

1 Bedroom, Non-Parlour	32
2 Bedroom, Non-Parlour	57
3 Bedroom, Non-Parlour	40
5 Bedroom, Parlour	9

2,223

OLD PEOPLE'S DWELLINGS

BUNGALOWS

[illegible]

FLATS

1 Bedroom	12
2 Bedroom	18

FLATLETS

Bed Recess	24
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SECTION E

INSPECTION AND SUPERVISION OF FOOD

*(a) Milk Supply.**(i) Source of Supply.*

Food and Drugs Act, 1955. The Milk (Special Designations) (Specified Areas) (No.2) Order, 1953. Milk (Special Designation) Regulations, 1960.

As Torquay is within a specified area (made under an Order in 1953) all milk in the Borough must be pasteurised or sterilised or Tuberculin Tested.

Tuberculin Tested Milk.

A Producer's licence to use the special designation 'Tuberculin Tested' may be granted or renewed only if the herd is also registered in the Register of Attested Herds kept by the Ministry of Agriculture and Fisheries. Producers' licences are valid for five years from the date of issue.

Tuberculin Tested milk may not be retailed by can and dipper; it must be supplied to the buyer in a properly closed container (e.g. bottle, carton, churn, can). In the case of bottled milk, the cap shall bear the address of the premises at which the milk is bottled and the words 'Tuberculin Tested Milk'; where other containers are used, they must be closed with a tightly fitting cover and suitably sealed and labelled.

Pasteurised Milk.

Pasteurisers are required to fit containers of pasteurised milk with caps or covers which overlap the lips of the containers to provide better protection for the milk; this applies to churns and cans as well as bottles. Pasteurisers must put the milk into the containers in which it is to be delivered to the customer, whether householder, caterer or other consumer; and milk must be put into the containers at the premises where the milk is pasteurised as soon as possible after pasteurisation.

Heat-treated Milk.

There is now only one Pasteurising Plant in the Borough. This is a high temperature, short-time plant and is regularly inspected by the District Public Health Inspector. Samples are taken regularly for bacteriological and Food and Drugs examination.

The Milk (Special Designation) Regulations, 1963.

These Regulations re-enact with amendments the Milk (Special Designation) Regulations, 1960, but the principal changes came into force on the 1st October, 1964.

These are in effect:

- (a) 'Untreated' replaces Tuberculin Tested as the special designation for Raw Milk.
- (b) the Methylene Blue Test replaces the Clot on Boiling test where applicable.
- (c) from September 1963 until 31st December 1964, a person holding the appropriate licence may still use the designation 'Tuberculin Tested Milk (Pasteurised)'.

Licences.

Only two types of licences are now issued by the Corporation. One licence is required in respect of Pasteurisers and Sterilisers, and the other a Dealer's (Pre-packed Milk) Licence authorising the sale of Tuberculin Tested, Pasteurised and Sterilised milks.

Sterilised milk is not sold in Torquay at the present time.

The following licences have been issued:

Pasteuriser's Licence	1
Dealer's (Pre-packed Milk) Licence	..			85

Retailers who previously bought pasteurised milk in bulk containers and bottled it for delivery to their customers must now purchase from their suppliers pasteurised milk in the necessary containers, i.e. bottled pasteurised milk for household deliveries and a separate churn or can for each caterer, etc., sealed by the pasteuriser, containing the quantity of pasteurised milk required.

Retailers must not sell 'Pasteurised Milk' by can and dipper; it must be supplied to the buyer in a properly closed container (e.g. bottle, carton, churn, can). Every container is required to be conspicuously and legibly labelled or marked with the words 'Pasteurised Milk' or 'Tuberculin Tested Milk (Pasteurised)', as the case may be.

(ii) *Producers.*

At the end of the year there were nine dairy farms within the Borough. Eight of these possess Tuberculin Tested herds and one having no special designation. A total of four inspections was made.

Dairies and Distributors.

Fourteen premises are registered as dairies and eighty-six persons are registered as distributors of milk. All premises used for the storage, treatment and sale of milk are inspected regularly and in every case comply with the requirements of the Milk and Dairies Regulations. Seventy inspections were made during the year.

MILK SAMPLING

DESIGNATED MILK	PHOSPHATASE TEST		METHYLENE BLUE			Total Samples
	<i>Passed</i>	<i>Failed</i>	<i>Passed</i>	<i>Failed</i>	<i>Void</i>	
Pasteurised (Local Plants) ..	8	—	6	—	2	8
Pasteurised (Outside Plants) ..	10	—	6	—	4	10
Pasteurised (Milk Machines) ..	—	—	—	—	—	—
Tuberculin Tested (Outside Producers)	—	—	4	—	7	11
Tuberculin Tested (Milk Machines) ..	—	—	2	—	—	2
T.T. Pasteurised (Local Plant) ..	8	—	6	—	2	8
T.T. Pasteurised (Milk Machines) ..	3	—	1	—	2	3
T.T. Pasteurised (Outside Plants) ..	25	—	16	—	9	25
TOTALS ..	54	—	41	—	26	67

(b) Meat and Other Foods.

Abattoir.

The arrangements at the Abattoir, now administered by the Corporation, have continued on the lines described in the previous report and have remained satisfactory.

Slaughterhouses Act, 1958.

As from the 1st April, 1961, Meat Inspectors from Paignton have helped out on rota with the Torquay Inspectors as regards meat inspection duties now that the Torquay Abattoir is used by Paignton butchers following the closure of the Paignton Abattoir.

Slaughterhouses.

Methods and Criteria of Meat Inspection.

As from 1st October, 1963, the Meat Inspection Regulations came into force. They have the effect of tightening up generally on the standards of meat inspection, and bringing about one hundred

per cent inspection of meat. Provision is also made for the stamping of meat following inspection with a stamp indicating that the meat has been inspected. It also brings into force a scale of charges for this service.

The Health Committee decided to enforce charges for meat inspection from the 1st March, 1964, and the following charges are now made for the slaughtering of animals at the abattoir:

<i>Animal</i>	<i>Abattoir Toll</i>	<i>Slaughtering Contractor's Charges</i>	<i>Meat Inspection charge</i>	<i>Total charge per animal slaughtered</i>
	£ s. d.	£ s. d.	£ s. d.	£ s. d.
Cattle ..	9 6	11 6	2 6	1 3 6
Calves ..	3 2	3 6	9	7 5
Sheep ..	2 0	2 2	6	4 8
Pigs ..	4 9	5/9d. to 8/9d. (Sows)	9	11 3 (min.)

(i) *Inspection of Meat.*

The following table gives the details of the inspections:

CARCASES AND OFFAL INSPECTED AND CONDEMNED IN WHOLE
OR IN PART

	<i>Cattle exclud- ing Cows</i>	<i>Cows</i>	<i>Calves</i>	<i>Sheep and Lambs</i>	<i>Pigs</i>	<i>Horses</i>
Number killed	2,181	40	285	12,643	6,608	—
Number inspected ..	2,181	40	285	12,643	6,608	—
ALL DISEASES EXCEPT TUBERCULOSIS AND CYSTICERCI: Whole carcasses con- demned	—	—	—	11	5	—
Carcases of which some part or organ was con- demned	651	25	5	858	372	—
Percentage of the number inspected affected with disease other than tuberculosis and cysticerci	29.8	62.5	1.75	6.8	5.7	—
TUBERCULOSIS ONLY: Whole carcasses condemned	—	—	—	—	—	—
Carcases of which some part or organ was con- demned	—	—	—	—	103	—
Percentage of the number inspected affected with tuberculosis	—	—	—	—	1.6	—
CYSTICERCOSIS: Carcases of which some part or organ was con- demned	35	—	—	—	—	—
Carcases submitted to treatment by refrigeration	35	—	—	—	—	—
Generalised and totally condemned	—	—	—	—	—	—

(Total weight of meat condemned: 6 Tons 17 Cwt. 0 Qrs. 22 Lbs.)

In addition to the above, a further 1,450 lb. of meat was condemned during the year at butchers' shops, the primary cause being bone-taint.

WHOLE CARCASSES CONDEMNED – REASON FOR CONDEMNATION

	<i>Cattle</i>	<i>Cows</i>	<i>Calves</i>	<i>Sheep</i>	<i>Pigs</i>
Dropsy and Emaciation ..	—	—	—	5	—
Oedema	—	—	—	3	1
Septicaemia	—	—	—	—	1
Septic Pleurisy	—	—	—	2	—
Moribund	—	—	—	—	2
Pyæmia	—	—	—	1	1
TOTAL CARCASSES	—	—	—	11	5

Tuberculosis.

It is pleasing to note that no organ was condemned for bovine tuberculosis during the year.

103 pigs' heads were condemned for Tuberculosis during the period.

Cysticercus Bovis.

There were thirty-five carcasses sent for refrigeration this year, compared with 15 in 1963, 13 in 1962, 10 in 1961, 25 in 1960, 13 in 1959, 33 in 1958 and 44 in 1957. I must still emphasise the importance of the thorough inspection of carcasses made by your Meat Inspectors. The life cycle of *Cysticercus Bovis* is a complete circle. The viable cyst in cattle when eaten by man becomes a tapeworm which grows to an enormous size. The tapeworm in turn produces eggs which are voided with man's own excreta and, if eaten by cattle, produce cysts in their musculature, and so it goes on. Somewhere in the circle a complete severance must be made to halt the life cycle and, by detecting and condemning affected meat in the slaughterhouse and refrigerating the rest of the carcass for three weeks, this severance is brought about. It may be that research in the future will reveal other ways of preventing the spread of the eggs, such as improved sewage treatment plants and control of indiscriminate camping, but in the meantime the only certain destruction for these cysts lies in the knife of the Meat Inspector.

(ii) *Inspection of Other Foods.*

								<i>Approx. Weight lb.</i>
FOOD CONDEMNED INCLUDED:								
Butter, Fats and Lard	56
Bacon	30
Carrots	476
Cereals	80
Cheese	26
Confectionery – Cake	56
Foods – Frozen	156
Fish and Shellfish	25
Fruit	5,212
Nuts	1,792
Potatoes	18,144
Meat Pies	60
Pickles and Sauces	26
Poultry	107
Sausages	47
<i>Canned</i>								
Fish	63
Fruit	2,946
Fruit Juices	103
Puddings	48
Milk	162
Meat	5,868
Poultry	57
Pastes	21
Soup	166
Spaghetti	627
Sausages	14
Preserves and Jam	273
Vegetables	2,649
TOTAL								39,290 <i>lbs.</i>

(Total weight condemned: 17 tons 10 cwts. 3 qrs. 6 lbs.)

(c) *Adulteration, etc. – Food and Drugs Act, 1955.*

The following is a record of the samples taken:

	<i>Formal</i>		<i>Informal</i>	
	<i>No. of Samples</i>	<i>Not Genuine</i>	<i>No. of Samples</i>	<i>Not Genuine</i>
*Almonds, ground ..	—	—	1	—
*Beefburgers ..	—	—	1	—
Bicarbonate, Sodium ..	—	—	1	—
Boric Acid ..	—	—	1	—
*Blancmange Powder ..	—	—	1	—
*Cherries, glace ..	—	—	1	—
*Coffee and Chicory, Liquid extract of	—	—	1	—
*Colouring, Food ..	—	—	1	—
Confectionery, Flour ..	—	—	1	—
Cortisone Acetate, tablet	—	—	1	—
*Crab, dressed	—	—	1	—
*Croquette Chicken ..	—	—	1	—
Doughnuts with Dairy Cream filling	—	—	1	—
*Drink, orange	—	—	1	—
*Drink, soft	—	—	5	—
*Fish Paste	—	—	2	—
*Gelatine	—	—	1	—
*Jam, apple and blackcurrant	—	—	1	—
*Jam, strawberry	—	—	1	—
*Lemon Flavouring ..	—	—	1	—
*Marzipan	—	—	1	—
Medicament	—	—	2	—
Milk	—	—	92	8
*Milk, soluble, dried, skimmed	—	—	1	—
*Nutmeg, ground	—	—	1	—
Pastilles, medicated ..	—	—	1	—
*Pasty, Cornish	—	—	1	—
*Pasty, Meat	—	—	1	—
*Patty, chicken	—	—	1	—
Plums, Golden, Jar ..	—	—	1	1
*Preserve, raspberry ..	—	—	1	—
*Rennett, Essence of ..	—	—	1	—
*Sausages, beef	—	—	5	—
*Sausage, liver	—	—	1	—
*Sausage, pork	—	—	5	—
TOTAL ..	—	—	140	9

The samples marked * have been examined for the presence of preservatives.

Adulterated Samples – Informal.

MILK.

The samples of milk taken informally and found to be just below the prescribed standard were repeated and found to be satisfactory.

PLUMS, GOLDEN.

This sample was a jar of golden plums that contained a fly. A catalase test proved that the fly had gained access prior to the filling of the jar. Temperatures obtained in processing would have rendered any contamination innocuous. Since this jar was filled insect-o-cuters have been installed at the factory. In the circumstances a warning letter was addressed to the manufacturers.

(d) *Food and Disease.**Food and Drugs Act, 1955.*

FOOD.

It is requested that information should be given as far as possible under the following sub-headings:

- (i) *The number, if available, of food premises in the area, by type of business.*

<i>Type of Business</i>	<i>No. Approx.</i>
Grocers	150
Greengrocers	96
Butchers	59
Fishmongers	18
Fish Fryers	18
Confectioners	106
Cake Confectioners	36
Bakehouses	20
Cafes, Restaurants, Snack Bars, etc.	95
Licensed Premises (including Hotels)	109
Unlicensed Hotels and Boarding Houses	800
Milk Distributors	86

- (ii) *The number of food premises, by type, registered under Section 16 of the Food and Drugs Act, 1955, or under Local Acts, and the number of dairies registered under the Milk and Dairies Regulations, 1959.*

- (a) *Food Premises registered under Section 16, Food and Drugs Act, 1955.*

308 Ice-cream premises are registered in connection with the following types of business:

	<i>Wrapped</i>	<i>Bulk</i>
Grocers	60	—
Greengrocers	16	—
Confectioners	61	1
Fishmongers	2	—
Fish Fryers	8	—
Bakers	8	1
General Stores	22	5
Cafes	21	31
Restaurants and Snack Bars	10	12
Ice Cream Kiosks	1	—
Booksellers	10	—
Dairies	15	1
Amusement Places	4	1
Caravan Camps	2	—
Garages	4	—
Factory only	—	1
Store only	—	1
Sub Post Offices	4	—
Public Houses	3	—
Cooked Meat	3	—
	<hr/> 254	<hr/> 54

83 Preserved Food premises are registered in connection with the following types of business:

Butchers	55
Cooked Meat Dealers			9
Bakehouses	8
Grocers	3
Snack Bars	5
Fish Shops	2
Cinema	1

(b) *Premises and Persons registered under the Milk and Dairies (General) Regulations, 1959.*

Dairies and Distributors	14
Distributors only	72

(iii) *The number of inspections of registered food premises with informative comment as necessary:*

Ice Cream Premises	84
Cooked Meat Premises	56
Other Preserved Food (Butchers)	323
Dairies and Distributors	70

Other food premises to which registration does not at present apply, were also inspected:

	<i>Visits</i>					
Fish Quay	40
Grocers	349
Greengrocers	106
Fishmongers	50
Fish Fryers	36
Confectioners	85
Bakehouses	71
Cafes, Restaurants and Snack Bars				337
Hotels and Boarding Houses			163
Meat Depots	73

Houses visited on food complaints 54

- (iv) *Any new educational activity (e.g. inauguration of clean food guilds or of lectures on food hygiene) and the progress of established educational activity.*

FOOD HYGIENE COURSE.

It gives me great pleasure to report that the fourth Food Hygiene Course was held at the South Devon Technical College during the year. This course, which lasts for eight weeks, consists of a one-and-a-half-hour session per week devoted to talks, demonstrations and film-shows, and is open to any person engaged in any branch of the food trade. The eighth session is devoted to an examination. All the candidates who attend the course and take the examination are entitled to receive a badge in blue and gold entitled 'Borough of Torquay – Hygienic Food Handler'. The candidates who attain the requisite number of marks are also entitled to a certificate signed by the Chairman of the Public Health Committee and the Medical Officer of Health stating that they have passed an examination in Food Hygiene. They are encouraged to display these certificates in the premises where they work.

The number of candidates who enrolled for the course was twenty-five. Out of these, twenty-one took the examination and eighteen were successful in obtaining the certificates.

The certificates were presented by the Chairman of the Public Health Committee at a small ceremony held at the South Devon Technical College on June 11th, 1964.

It is hoped that next year the course can be repeated.

- (v) *The method and disposal of condemned food.*

Condemned meat from the Abattoir is disposed of to a contractor who has given a written undertaking that it will all be processed by heat (by a method to the satisfaction of the Ministry of Agriculture and Fisheries) before the products are used for fertilisers and for poultry meal.

Meat from shops is dealt with in the same way.

Other foods condemned are destroyed at the Refuse Tip, the condemnation notes being checked with the articles received. In exceptional circumstances, articles such as potatoes, when suitable, are sent for pig-food after processing.

- (vi) *Where special examination of a stock or of a consignment of food has been necessary, the total quantity as well as the quantity condemned.*

- (a) 624 lb. of Tinned Spaghetti were condemned due to fire damage at a local cafe;

- (b) 150 lb. of assorted frozen foods were condemned due to failure of a refrigerator;
- (c) 2,444 lb. of pears and 1,269 lb. of apples were condemned at a local Wholesaler's, the consignment being in a collapsed condition on thawing;
- (d) 18,144 lb. of potatoes were also condemned at another Wholesaler's due to blight; and
- (e) 1,680 lb. of chestnuts were condemned as mildewed and rotting.

(vii) *Ice-cream.*

The Ice-cream (Heat Treatment, etc.) Regulations, 1959.

The supervision and registration of premises where ice-cream is manufactured or sold has been carefully maintained: for ice-cream is an ideal medium for bacterial multiplication. The need cannot be over-emphasized for adequate sterilisation of all apparatus (and unless utensils are properly washed and cleaned first they cannot be sterilised adequately), for the development of a 'no-touch technique' (which means that hands should not be introduced into an ice-cream mix at any stage), and for the realisation of the greater danger if the hot-mix is not rapidly cooled with special apparatus (for any dangerous organisms introduced after heating have ideal conditions for multiplying during an inefficient cooling process).

There are now registered in the Borough 308 premises for the preparation, storage or sale of ice cream, and in 254 of these only the pre-packed article is sold. There are two manufacturers of ice-cream – one (Torquay Corporation) using a Hot Mix, the other using a Cold Mix; and there is only one place registered solely as a store for ice-cream.

The bacteriological examination of samples has been continued by the Public Health Laboratory Service at Exeter and, following the original work carried out by the Medical Research Council, a simple modified methylene blue test has been suggested for the grading of ice-cream.

<i>Provisional Grade</i>	<i>Time taken to reduce methylene blue</i>	<i>Interpretation</i>
1	4½ hours or more	Satisfactory
2	2½–4 hours	Fair
3	½–2 hours	Unsatisfactory
4	0	Very bad

The following table gives the results of the samples taken during the year:

	Grades				Total
	1	2	3	4	
Local Manufacturers					
Hot Mix	3	1	—	—	4
Cold Mix	3	—	—	—	3
Outside Manufacturers ..	9	5	11	4	29
TOTAL	15	6	11	4	36

Over a six-monthly period, 50 per cent of a vendor's samples should fall into Grade 1; 80 per cent into Grades 1 or 2; not more than 20 per cent into Grade 3; and none into Grade 4. As can be seen from the above table, 15 samples out of the 29 taken from outside manufacturers fell into grades 3 and 4. These samples were taken from continuous soft freezer dispensers which in addition to being difficult to clean are usually situated at the front of the retailer's premises and often from an open-fronted shop on the pavement's edge where contamination from the street from dust, etc., is only too easy.

(viii) *Food Hygiene (General) Regulations, 1960.*

Your inspectors have continued to give close attention to the hygiene of food premises, and further improvements have been effected; in some cases, this amounts to minor alterations, in others considerable reconstruction was involved. Details of inspections may be seen in the preceding tables.

It was necessary to prosecute a baker as a result of the finding of a foreign body (dead fly) in a sausage roll. At the Torquay Magistrates' Court he was fined the sum of £5 plus £2. 2s. costs.

A further case of a dirty bakehouse was outstanding at the end of the year: the hearing being fixed for the middle of January 1965

In addition to the above, warning letters were sent from the Corporation in the following cases:

- (a) Contaminated milk bottle – stain on bottle revealed to be of vegetable origin.
- (b) Foreign body in jar of golden plums.
- (c) Mould in meat pie – poor rotation of stock.
- (d) Carrying meat without head-gear – employee dismissed.
- (e) Mould in sponge cake – poor rotation of stock.

(e) *Food Poisoning Outbreaks.*

Details of any outbreaks are requested in the following tabular form:

<i>Total Number of Outbreaks</i>	<i>Number of Cases</i>	<i>Number of Deaths</i>	<i>Organisms or Other Agents responsible with Number of Outbreaks of each</i>	<i>Foods involved with Number of Outbreaks of each</i>
1	19	0	Cl. Welchii	Roast Lamb Soup
1	73	0	Unknown	Unknown

OUTBREAK No. 1

1. *Food causing outbreak.*

Roast lamb and soup.

Agent causing outbreak.

Clostridium Welchii.

2. *Cases forming outbreak* (which occurred from 23rd August, 1964 to 26th August, 1964)

Notified – Nil. Otherwise ascertained – 19. Total – 19. Fatal – Nil.

3. *Clinical Features*

Average interval ingestion to onset (hours) – 9.

Main symptoms – diarrhoea, abdominal pain.

Severity of illness – mild.

Duration of illness – 24 hours.

4. *Results of Laboratory Investigation (Summary)*

Cases – Heat resistant Cl. Welchii was isolated from the faeces of 7 cases.

Food Samples – A sample of roast lamb yielded a good growth of Cl. Welchii.

A sample of soup yielded a light growth of Cl. Welchii.

No pathogenic organisms were isolated from three other food samples.

The organisms isolated were not typable.

Food Handlers – Heat resistant Cl. Welchii was isolated from the faeces of the Chef.

Other – Nil.

5. *Origin and preparation of food causing illness*

The lamb was imported frozen New Zealand lamb and had been boned by the Chef, the bones being placed in the stock pot. The joint was cooked in the morning and re-heated prior to consumption at the evening meal.

6. *Place at which food causing illness was consumed*

A Guest House, Torquay. Estimated number of consumers at risk – 24.

7. *Probable origin of infection or contamination of food*

Cl. Welchii is commonly found in the large intestine of animals and it is assumed that the organism was present in the affected lamb at the time of slaughter.

Contributing factors – The organism was heat-resistant, but it is likely that the mode of preparation, viz. cooking the joint in the morning and re-heating before consumption in the evening may have increased the dosage of bacteria to the consumers.

8. *Action taken*

The Chef was excluded from work until clear of infection; he was instructed not to cook and re-heat food, and to renew his stockpot at least every three days with daily boiling.

OUTBREAK No. 2

1. *Food causing outbreak*

Not identified.

Agent causing outbreak

Not identified.

2. *Cases forming outbreak* (which occurred from 7th to 10th September, 1964) Notified – 45. Otherwise ascertained – 28. Total – 73. Fatal – Nil.

3. *Clinical features*

Average interval ingestion to onset (hours) – Unknown.

Main symptoms – Abdominal pain, vomiting and diarrhoea.

Severity of symptoms – Moderate.

Duration of illness – 18–36 hours.

4. *Results of Laboratory Investigation (Summary)*

Cases – No pathogenic organisms were isolated from specimens of faeces from twelve of the cases.

Food Samples – No pathogenic organisms were isolated from eleven samples of food stuffs.

Food Handlers – No pathogenic organisms were isolated from faeces of three food handlers.

5. *Origin and preparation of food causing illness*

There were no common factors which could lead one to suspect any particular food.

6. *Place at which food causing illness was consumed*

An Hotel, Torquay. Estimated number of consumers at risk – 262.

7. *Probable origin of infection or contamination of food*

In view of the completely negative results of the bacteriological investigations and the lack of any common food stuff to which blame could be attached, one feels that this outbreak was an infectious, non-bacterial Enteritis, presumably caused by a virus with a case to case spread.

SECTION F

**PREVALENCE OF, AND CONTROL OVER,
INFECTIOUS AND OTHER DISEASES**

1. *Notifiable Diseases (other than Tuberculosis).*

The incidence of infectious disease for the year is given in the subjoined tables, which also include the number of cases admitted to hospital and the number of deaths:

<i>Disease</i>	<i>Total cases notified</i>	<i>Cases admitted to Hospital</i>	<i>Total Deaths</i>
Smallpox	—	—	—
Scarlet Fever	3	—	—
Diphtheria	—	—	—
Measles	22	5	—
Whooping Cough	21	16	—
Typhoid	—	—	—
Puerperal Pyrexia	1	—	—
Pneumonia	1	2	21
Erysipelas	1	—	—
Ophthalmia Neonatorum	—	—	—
Acute Poliomyelitis:			
Paralytic	—	—	—
Non-paralytic	—	—	—
Meningococcal Infection	1	—	—
Food Poisoning	65	—	—
Dysentery	3	10	—
Malaria (contracted abroad)	1	—	—
Acute Encephalitis (Post Infectious)	—	—	—
TOTALS	119	33	21

INFECTIOUS AND OTHER NOTIFIABLE DISEASES:
AGE AND SEX DISTRIBUTION

Numbers originally notified	Scarlet fever		Whooping cough		Acute Poliomyelitis				Measles (excluding rubella)		Diphtheria		Dysentery		Meningococcal infection	
					Paralytic		Non-paralytic									
	M	F	M	F	M	F	M	F	M	F	M	F	M	F	M	F
TOTAL (all ages) ..	2	1	12	9	-	-	-	-	8	14	-	-	1	2	-	1
<i>Final numbers after correction:</i>																
Under 1 year	-	-	-	2	-	-	-	-	-	4	-	-	-	-	-	-
1 year	-	-	2	-	-	-	-	-	-	3	-	-	-	-	-	-
2 years	-	-	1	-	-	-	-	-	2	1	-	-	-	-	-	1
3 years	-	-	3	-	-	-	-	-	3	2	-	-	-	1	-	-
4 years	-	-	1	1	-	-	-	-	1	-	-	-	-	-	-	-
5-9 years	2	1	3	6	-	-	-	-	2	3	-	-	-	-	-	-
10-14 years	-	-	2	-	-	-	-	-	-	1	-	-	-	-	-	-
15-24 years	-	-	-	-	-	-	-	-	-	-	-	-	1	-	-	-
25 and over	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	-
Age unknown .. .	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
TOTAL (all ages) ..	2	1	12	9	-	-	-	-	8	14	-	-	1	2	-	1

Numbers originally notified	Acute pneumonia		Small-pox		Acute encephalitis				Enteric or Typhoid fever		Paratyphoid fevers		Erysipelas		Food poisoning	
					Infective		Post-infectious									
	M	F	M	F	M	F	M	F	M	F	M	F	M	F	M	F
TOTAL (all ages) ..	1	-	-	-	-	-	-	-	-	-	-	-	-	1	31	34
<i>Final numbers after correction:</i>																
Under 5 years .. .	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3	2
5-14 years	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	3
15-44 years	1	-	-	-	-	-	-	-	-	-	-	-	-	-	12	15
45-64 years	-	-	-	-	-	-	-	-	-	-	-	-	-	1	11	12
65 and over	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3	2
Age unknown .. .	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
TOTAL (all ages) ..	1	-	-	-	-	-	-	-	-	-	-	-	-	1	31	34

Malaria 1
Puerperal Pyrexia 1
Total Notifications 119

Diphtheria.

It is gratifying to record that 1964 was the eighteenth successive year during which no case of diphtheria was notified.

Influenza.

There was no epidemic of influenza in 1964 and only three deaths were attributable to this cause.

Acute Poliomyelitis.

There were no cases of Acute Anterior Poliomyelitis during 1964.

Measles.

Measles is a disease which, although never entirely absent from the community, normally shows a biennial peak in the winter months, as can be seen from the following table:

<i>Year</i>	<i>1951</i>	<i>1952</i>	<i>1953</i>	<i>1954</i>	<i>1955</i>	<i>1956</i>	<i>1957</i>
Number of cases Notified	1,031	19	543	16	883	15	340
	<i>1958</i>	<i>1959</i>	<i>1960</i>	<i>1961</i>	<i>1962</i>	<i>1963</i>	<i>1964</i>
	75	319	312	227	19	676	22

Scarlet Fever.

Only three cases of Scarlet Fever were notified during the year.

Pneumonia.

Only one case of pneumonia was notified during the year, although 21 deaths were attributable to this cause.

2. Tuberculosis.

Particulars of any action under the Public Health (Prevention of Tuberculosis) Regulations, 1925 (relating to persons suffering from Pulmonary Tuberculosis employed in the Milk Trade), or under section 172 of the Public Health Act, 1936 (relating to the compulsory removal to hospital of persons suffering from Tuberculosis).

No action was required.

New cases and mortality during 1964.

Particulars of new cases of Tuberculosis and of deaths from the disease in the area during 1964 are given in the following table:

<i>Age Periods</i>	<i>New Cases</i>				<i>Deaths</i>			
	<i>Respiratory</i>		<i>Non-Respiratory</i>		<i>Respiratory</i>		<i>Non-Respiratory</i>	
	<i>Male</i>	<i>Fe-male</i>	<i>Male</i>	<i>Fe-male</i>	<i>Male</i>	<i>Fe-male</i>	<i>Male</i>	<i>Fe-male</i>
Under 5 years ..	—	2	—	—	—	—	—	—
5–14 years ..	—	2	—	—	—	—	—	—
15–24 years ..	1	—	—	—	—	—	—	—
25–44 years ..	1	3	—	—	—	—	—	—
45–64 years ..	2	1	1	—	—	—	—	—
65 and over ..	—	—	—	—	1	1	—	—
TOTALS ..	4	8	1	—	1	1	—	—

3. Other Infectious and Contagious Diseases.

There are many other infectious diseases which are not referred to the Medical Officer of Health as they are not notifiable diseases, these being designated by Statute. It is, consequently, difficult to assess the incidence of these infections and the sources of our knowledge of this are meagre.

(a) Claims for Sickness benefit.

A certain amount of information can be obtained from new claims to sickness benefit received by the Ministry of National Insurance, but your Medical Officer has no access to these certificates. However, the local National Insurance Officer informs the department whenever new sickness benefit claims in any one week show an increase of 30% above the figure for the preceding week or reach 250% of the average weekly number of new claims for the previous thirty-five weeks. This is a very useful indication of the development of epidemics of influenza.

(b) Infectious Disease in Schools.

A second source of information of non-notifiable infectious diseases is the weekly return of cases of infectious disease occurring among school children attending Local Authority schools. This is made to the Medical Officer of Health by the Head Teacher and, of course, the information is not always complete or accurate as the returns are made on the basis largely of letters and messages from parents rather than medical certificates. Nevertheless, they provide a useful addition to our knowledge.

The following is a summary of these returns:

RETURN OF CASES OF INFECTIOUS DISEASE RECEIVED FROM HEAD TEACHERS

<i>Disease</i>	<i>Number of Cases</i>
Measles	3
Whooping Cough	12
Scarlet Fever	2
German Measles	12
Impetigo	5
Chicken-pox	6
Conjunctivitis	3
Mumps	23

(c) *Isolation Hospital.*

The notification of admissions and discharges from the Torquay Isolation Hospital, which is made to the Medical Officer of Health by the Hospital Authorities, can also be utilised to give additional information on the situation with regard to non-notifiable infectious diseases, as the following table shows:

EXTRACT OF ADMISSIONS TO TORQUAY ISOLATION HOSPITAL

<i>Disease</i>	<i>Number of Cases</i>
Chicken-pox	5
Diarrhoea and vomiting	20
Dysentery (sonne)	10
Erythema multiforms	1
Gastro-enteritis	29
Glandular Fever	7
Infective Hepatitis	1
Mastoiditis	1
Mumps	3
Measles	5
Nephritis	1
Peptic Ulcer	1
Pneumonia	2
Pyrexia of unknown origin	1
Staphylococcal Infection	6
Tonsillitis	5
Tuberculosis (pulmonary)	1
Whooping Cough	16

4. *Immunisation and Vaccination.*

Active immunisation and vaccination against specific diseases is the duty of the Local Health Authority, in this case Devon County Council, but the importance of these procedures is so great in the control of infectious diseases, which is the function of this department, that I feel a brief report on this is desirable and necessary.

Vaccinations against smallpox and inoculation against diphtheria, whooping cough, tetanus and poliomyelitis are carried out by the Medical Officers of Devon County Council Medical Department who in Torquay are Dr. L. Solomon, Dr. M. Epstein and your own Medical Officer in his capacity as part-time Medical Officer on the County Medical staff; and also by all the general medical practitioners in the area. N.C.G. vaccination against tuberculosis is carried out by Dr. Wyndham Lloyd, the Chest Physician, Dr. Solomon and your Medical Officer. These immunisations, except B.C.G., are offered to all children from the age of three months approximately, either at the local Infant Welfare Clinics or at General Practitioners' surgeries. B.C.G. vaccination is offered to infants who are contacts of cases of tuberculosis and to all school children aged 13 years and over. Special clinics were also held in Torquay to provide polio vaccinations to people over school-leaving age and below the age limit of forty years.

SECTION G

PORT HEALTH ADMINISTRATION, 1964

The following report is the record of Port Health Administration for the year 1964, detailed in form and sequence in accordance with the instructions of the Ministry of Health contained in Form Port 20 and Circular 33/52.

As a result of the Public Health (Ships) Regulations, 1952, the form and scope of the report were revised, and the full details are only required every five years; the last quinquennial report was for 1960, and the intermediate years will be covered by a shorter report. In the year under review certain sections, marked with an asterisk, are therefore omitted as there has been no change to record; but the sectional headings are retained to ensure continuity.

* SECTION 1 – STAFF

Table A

NO CHANGE

SECTION II – AMOUNT OF SHIPPING ENTERING
THE DISTRICT DURING THE YEAR

Table B

<i>Ships from</i>	<i>Number</i>	<i>Tonnage</i>	<i>Number Inspected</i>		<i>Number of ships reported as having or having had during the voyage, infectious disease on board</i>
			<i>By the Medical Officer of Health</i>	<i>By the Public Health Inspector</i>	
Foreign Ports . .	30	677	–	1	–
Coastwise	40	6,377	2	7	–
TOTAL	70	7,054	2	8	–

In addition, local fishing and sailing vessels made 547 visits (total tonnage, 5,001) to the harbour and frequent inspections of these have been made. 1,121 tons of fish were examined during the year.

SECTION III – CHARACTER OF SHIPPING AND TRADE DURING THE YEAR

TABLE C

PASSENGER TRAFFIC ..	<div> <div> Number of passengers INWARDS Number of passengers OUTWARDS </div> <div> This is not a port approved under the Aliens Order, 1920 </div> </div>
CARGO TRAFFIC ..	<div> <div> Principal IMPORTS Principal EXPORTS </div> <div> Coal China Clay </div> <div> (1 cargo) (1 cargo) </div> </div>
PRINCIPAL PORTS <i>from which ships arrived in 1964:</i> Roscoff, Douarnenez, Cherbourg, Caen, Ostend, Amble and general coastwise.	

SECTION IV – INLAND BARGE TRAFFIC

There is no inland barge traffic in the area.

* SECTION V – WATER SUPPLY

(1) *Source of Supply for (a) the District, and (b) Shipping.*

NO CHANGE

(2) *Reports of Tests for Contamination.*

Analysis of drinking water taken from Dock Area:

During the year, 4 samples of drinking water were taken from the harbour area, and were submitted to the Public Health Laboratory, Exeter, for bacteriological examination; on analysis, the samples were found as follows:

BACTERIOLOGICAL EXAMINATION

No. of samples taken	No. of presumptive coliform organisms per 100 ml.				Faecal Coli present	No. of samples unsatis- factory	No. of samples satisfactory
	Less than 1	1-2	3-10	More than 10			
4	2	–	2	–	–	2	2

SECTION VI – PUBLIC HEALTH [SHIPS] REGULATIONS, 1963

NO CHANGE

SECTION VII – SMALLPOX

- (1) *Name of Isolation Hospital to which Smallpox cases are sent from the District.*

During 1964, the recommendation of the Regional Hospital Board that Upton Pyne Smallpox Hospital should be closed, was approved by the Ministry of Health.

In future, the first-line reception hospital for cases from the counties of Devon and Cornwall will be the Smallpox Hospital, Liskeard, Cornwall (Telephone Liskeard 2385). This hospital is staffed from the Scott Isolation Hospital, Plymouth (Telephone Plymouth 51437). Resident Physician – Dr. D. F. Johnstone.

Should additional accommodation be required, Lee Mill Smallpox Hospital, near Plympton, is designated as a second-line hospital.

- (2) *Arrangements for transport of such cases to that Hospital by ambulance, giving the name of the Authority responsible for the ambulance and the vaccinal state of the ambulance crews.*

The ambulance is arranged by a telephone message to the Plymouth City Ambulance Service (Telephone: Plymouth 64101).

All members of the crew are fully vaccinated.

- (3) *Name of Smallpox Consultants available:*

DR. J. MACRAE, Ham Green Isolation Hospital, Ham Green, Bristol.

Tel. No.: Bristol 31165; Home Tel. No.: Nailsea 81.

DR. W. H. ST. JOHN-BROOKE, West Cornwall Hospital, Penzance, Cornwall.

Tel. No.: Penzance 2382; Home Tel. No.: Cockwells 356.

- (4) *Facilities for Laboratory diagnosis of Smallpox.*

Specimens for Laboratory diagnosis are sent to the Central Public Health Laboratory (Virus Reference), Colindale Avenue, The Hyde, N.W.9.

* SECTION VIII – VENEREAL DISEASE

NO CHANGE

SECTION IX – CASES OF NOTIFIABLE AND OTHER INFECTIOUS DISEASES ON SHIPS

TABLE D

<i>Category</i>	<i>Disease</i>	<i>No. of cases during the year</i>		<i>No. of ships concerned</i>
		<i>Passengers</i>	<i>Crew</i>	
Cases landed from ships from foreign ports 	–	–	–	–
Cases which have occurred on ships from foreign ports but have been disposed of before arrival 	–	–	–	–
Cases landed from other ports	–	–	–	–

A short account should be given of the measures taken on the arrival by ship of (a) any case of smallpox, cholera, plague, yellow fever, typhus, or relapsing fever included in Table D; (b) any suspected case of any such disease.

NIL

SECTION X – OBSERVATIONS OF THE OCCURRENCE OF MALARIA IN SHIPS

NIL

SECTION XI – MEASURES TAKEN AGAINST SHIPS INFECTED WITH OR SUSPECTED FOR PLAGUE

NIL

SECTION XII – MEASURES AGAINST RODENTS IN SHIPS FROM FOREIGN PORTS

(1) *Procedure for inspection of ships for rats.*

Enquiries are made by the Public Health Inspector from all Masters of vessels using the Port concerning the presence of rats and, if present, of signs of unusual mortality among the rats. Owing to the small size of the vessels, and of the nature of the cargo carried, it is uncommon to find any evidence of rat infestation.

Systematic inspections are made of the ships and quays with special reference to the presence of rat runs, excreta, damage to foodstuffs, etc.

- (2) *Arrangements for the Bacteriological or Pathological examination of rodents, with special reference to rodent plague, including the number of rodents sent for examination during the year.*

The examinations, if required at any time, will be made through the Public Health Laboratory Service at Exeter.

None has so far been required.

- (3) *Arrangements in the District for deratting ships, the methods used and, if done by a commercial contractor, the name of the contractor.*

Any ship requiring deratting is referred to Plymouth for the necessary measures, and the next port of call of the vessel is notified.

- (4) *Progress in the rat-proofing of ships.*

This has not been required owing to the limited nature of shipping entering the port.

TABLE E

Rodents destroyed during the year in ships from foreign ports.

NIL

TABLE F

Deratting Certificates and Deratting Exemption Certificates issued during the year for ships from foreign ports.

This table does not apply as Torquay is not an approved port under Article 52 of the International Sanitary Regulations.

**SECTION XIII – INSPECTION OF SHIPS
FOR NUISANCES**

**TABLE G
INSPECTIONS AND NOTICES**

<i>Nature and Number of Inspections</i>		<i>Notices served</i>		<i>Result of serving Notices</i>
		<i>Statutory Notices</i>	<i>Other Notices</i>	
General ..	8	—	—	—
TOTAL ..	8	—	—	—

*** SECTION XIV – PUBLIC HEALTH [SHELLFISH]
REGULATIONS, 1934 and 1948
NO CHANGE**

*** SECTION XV – MEDICAL INSPECTION OF ALIENS
(Applicable only to ports approved for the landing of aliens)
NO CHANGE**

*** SECTION XVI – MISCELLANEOUS
NO CHANGE**

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